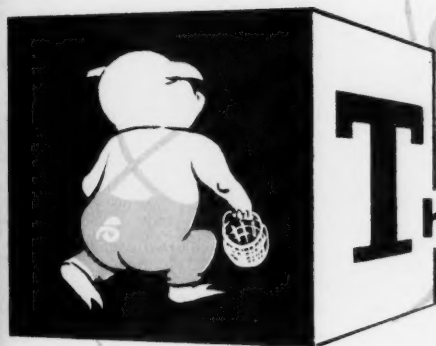


MAY 21, 1955

# THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891

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**his little pig  
went to market . . .**

***ready and able to please everyone!***

Once upon a time there was a little pig who was just like every other little pig — except for one important difference. Before going to market, he insisted on being prepared with Custom's famous cures and seasonings.

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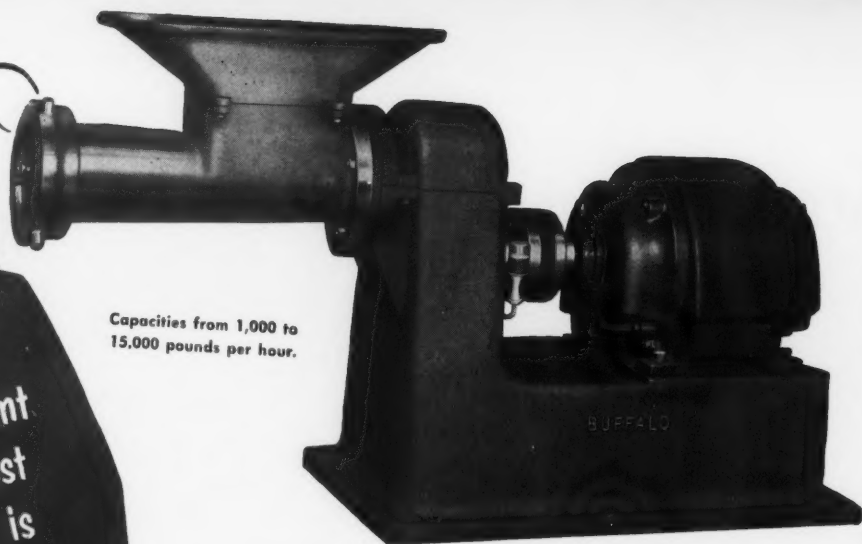
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Capacities from 1,000 to 15,000 pounds per hour.



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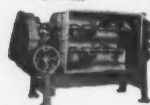
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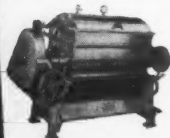
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Cure with **PRAGUE  
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Safely speeds flavor  
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**REGAL SEASONINGS**

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Ascorbate in Seasonings

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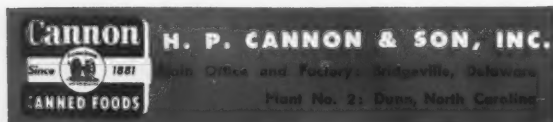
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# THE NATIONAL *Provisioner*

VOLUME 132

MAY 21, 1955

NUMBER 21

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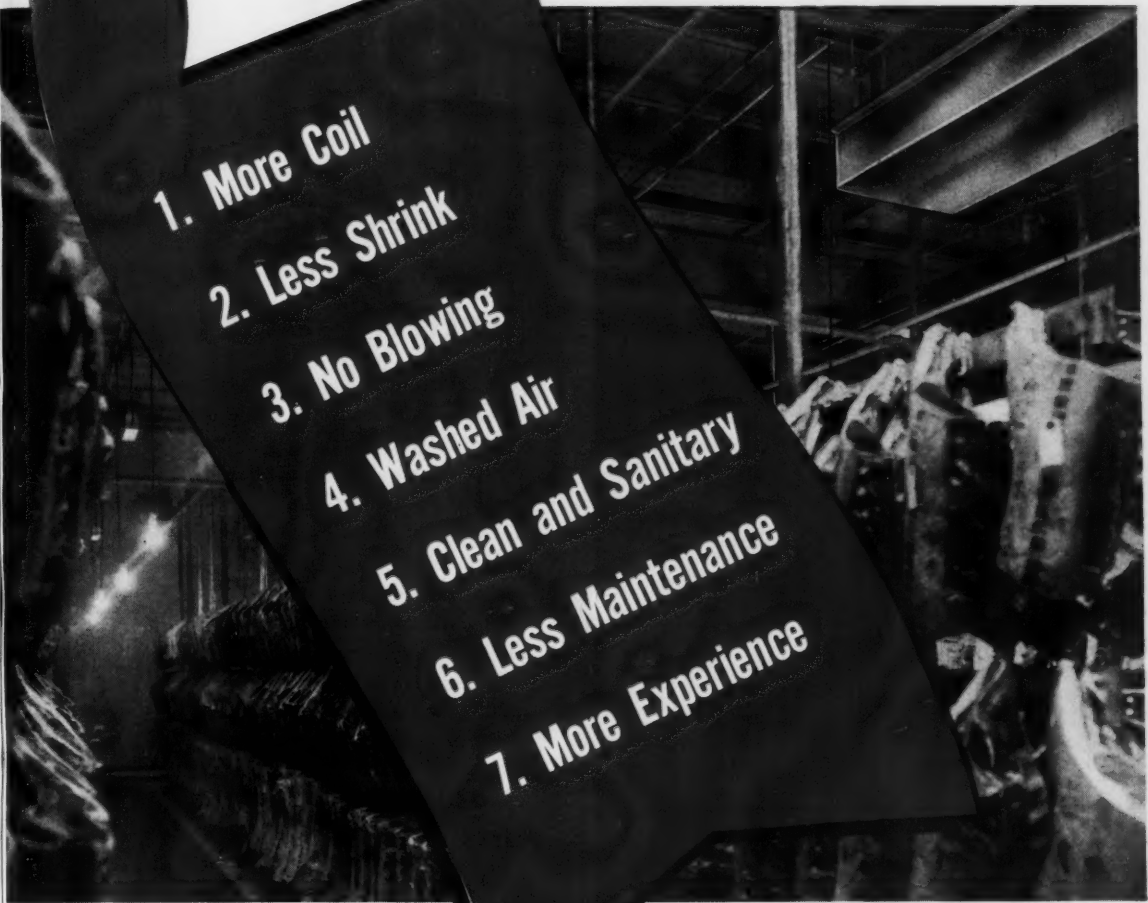
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**GEBHARDTS**  
because:

✓ Watch for subsequent advertisements which will take up point by point those features which prompt more and more packers to buy GEBHARDTS Controlled Refrigeration . . . repeatedly!

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1. More Coil
  2. Less Shrink
  3. No Blowing
  4. Washed Air
  5. Clean and Sanitary
  6. Less Maintenance
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**There is a type of Gebhardt Unit for every meat application!**

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## Save money with a Morton Model-E Brinemaker!

The Morton Model-E Brinemaker delivers up to 800 gallons of saturated brine per hour . . . needs no space-wasting storage tank.

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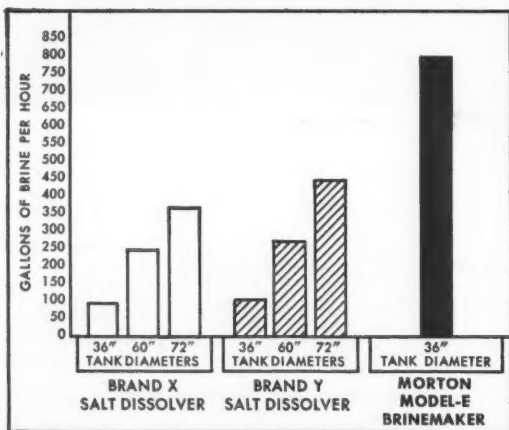
You put money in your pocket when you put a Morton Brinemaker in your plant, because you save man hours by pumping instead of hauling salt to the areas where it is needed.

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Most competitive salt dissolvers have less than one-half the capacity even when they're twice as large.

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Comparative Performance: Morton and Competitive Salt Dissolvers

# MORTON SALT COMPANY

Industrial Division, Dept. NP-521, 120 South LaSalle Street, Chicago 3, Illinois

(Brinemaker not available on West Coast)

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*fact...* Profits in the meat industry have averaged less than 1% in recent years. However, in some companies, corporate profits have been increased several fold—up to 7.5% before taxes—as a result of Heller counseling service.

*fact...* Heller studies reveal profit improvement possibilities for the average plant of \$20,000 per year for each \$1,000,000 in sales.

*fact...* In many plants the difference between profit and loss can be traced directly to a variation in yield . . . or to effectiveness in control of operating costs.

These facts are taken from Heller survey records of several score small and medium-sized packing plants. In many plants, Heller counsel and assistance have raised the level of plant operation and of profit to a substantially higher plane—without one cent of cost. Such results might be achieved through a study of your business by:

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2. Industrial Engineering
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**B. HELLER & COMPANY**

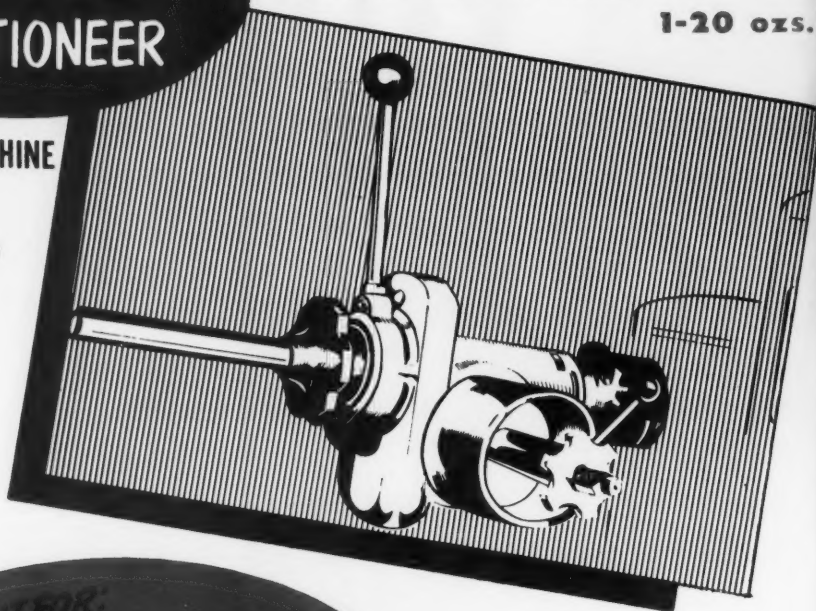
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PORTIONS MEAT IN WEIGHT FROM

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HAND-PORTIONING MACHINE  
FOR USE ON  
ALL STANDARD  
STUFFERS



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METTWURST, LIVERWURST, BLOOD SAUSAGE,  
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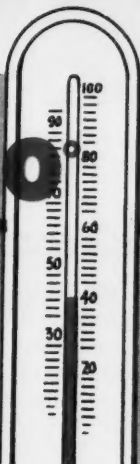
**BATAVIA**

**REFRIGERATED BODY**



**Life begins at 40°**

**... and when life  
begins quality ends**

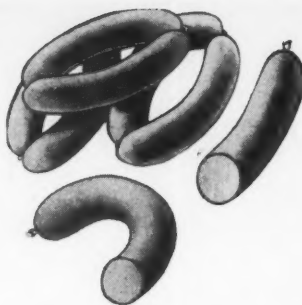


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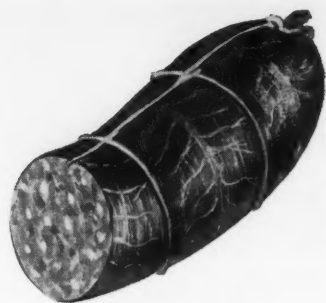
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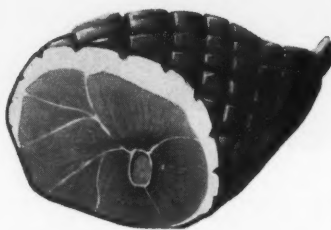
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Keeps your meat products *FRESHER, LONGER*

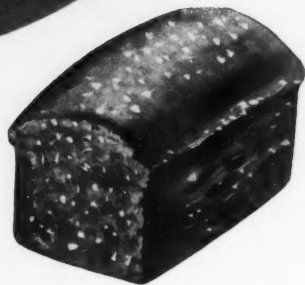
1. preserves color, freshness and flavor longer, inside and on the cut
2. increases shelf life, preserves appearance
3. reduces spoilage, returns and re-work
4. aids in quicker drying of dry and semi-dry products
5. reduces color fading in quick-cured hams and bacons.



FOR PORK SAUSAGE



FOR QUICK-CURED HAMS  
AND BACONS



FOR ALL KINDS  
OF LOAVES

WRITE TODAY FOR SAMPLE DRUM OR LEAFLET NP-521

**SEASOLIN** employs an entirely new principle to restrain color-destroying bacteria—helps your meat products develop and retain a fresher-looking, longer-lasting, rich, juicy color—not only in the smokehouse but right up to serving time. Approved for use in Federally inspected establishments. No change in your formula necessary.



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*Mixing Company, Inc.*

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THE NATIONAL PROVISIONER

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MAY 2

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# News and Views

## THE NATIONAL PROVISIONER

VOL. 132 No. 21

MAY 21, 1955

### Good Base for a Stand

WE SUGGEST that some member of every packinghouse management team read carefully the article beginning on page 26 and then file it where it can be found when facts are needed.

The article contains the detailed statement made by Aled P. Davies, director of the American Meat Institute's department of livestock, before the Midwest Humane Conference. The statement reflects the meat industry's sincere interest in the problem of humane slaughter of livestock, gives the facts on various attempts to improve American slaughter methods and reports on current efforts to develop new procedures.

The AMI expression is not argumentative, but it does emphasize the meat industry's belief that continuing study and cooperation between packers, humane groups and other interested agencies, in which ideal and practical considerations are given their proper weight, will be far more rewarding than any attempt to change procedures quickly by legislative fiat.

While there is good cause to hope that a reasonable approach will be followed by almost all who are interested in the question, the legislative proposals in Congress, and some of the propaganda which has been employed to further them, have undoubtedly attracted an earnest following which the individual meat packer may encounter at the local level.

We believe that the Institute statement furnishes a base on which any packer can stand and offer calm and convincing proof of the desirability of careful and studied action as opposed to impulsive and mandatory change.

An "Employment stabilization program" involving severance pay and a system of "vested" pension credits were among long-term targets adopted at the national policy conference of the United Packinghouse Workers of America, CIO, in Chicago. Demands for the additional benefits are expected to be made during the 1956 contract talks. Delegates also voted to demand a "substantial" wage increase in upcoming negotiations with four national packers under the reopened wage clause of the present contracts.

Calling its proposed "employment stabilization program" a new version of the guaranteed annual wage, the UPWA said the approach is borrowed from the long-standing sick leave pay system in its contracts. The union will ask employers to provide severance pay to laid-off workers, based on a schedule of two 36-hour weeks' pay for each year of service. In its proposal for vested pension credits, the UPWA envisions a system in which workers laid off because of plant shut-downs or sales could carry their pension credits from one company to another or collect an equivalent amount in cash.

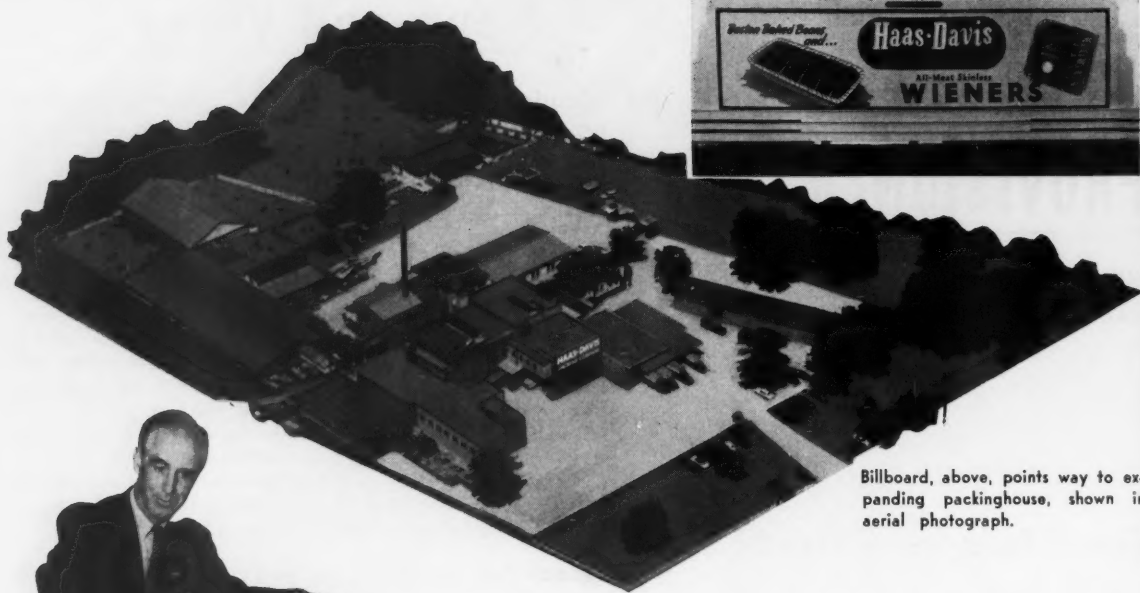
"All Hands On hamburger" may be a familiar order for awhile around Navy galleys. In fact, an eat-it-up mandate was issued some three months before the current ruckus broke out over the 886,020 lbs. of canned hamburger discovered in the Navy's larder by a Hoover Commission subsistence task force. Rear Admiral R. J. Arnold, Navy supply chief, told a House government operations committee that the Navy tried an "encouragement program" in 1953 to cut food stocks that were in over-supply or getting old. This wasn't very successful, he admitted, so last February the Navy ordered commanding officers to draw on the canned meat and some other items.

President Eisenhower sided with the Navy in the hassle, commenting that emergency supplies have to be laid up. Besides, he told a news conference, that much hamburger probably would disappear in five days if fed out to all the Navy and Marine Corps kitchens. The Hoover Commission had estimated it would last 60 years at what it described as the current rate of issue.

November 11-15 are the dates for this year's American Meat Institute annual meeting in the Palmer House, Chicago. Preliminary plans for the convention were announced this week by the AMI. First order of business will be section meetings on Friday and Saturday, November 11 and 12, covering various operating and technical phases of the meat packing industry. General sessions are scheduled for Monday and Tuesday, November 14 and 15. The annual dinner will be held again in the Conrad Hilton Hotel on Monday evening.

There Isn't Much chance that Congress will restore high, rigid price supports on basic farm commodities this session. The Senate Agriculture Committee voted this week to hold public hearings on the House-approved bill that would return props to 90 per cent of parity and dump the new flexible system. Legislation rarely gets to a floor vote in the Senate when public hearings are started this late in the session.

Russia Has Received an official U. S. invitation to send a delegation of farm experts to America this summer to learn how Iowa farmers raise corn and hogs. A note delivered to the foreign ministry in Moscow suggested that about ten Russian farmers reach Iowa July 10 for a month's stay. The note said the USDA would have overall responsibility for the farmers.



Billboard, above, points way to expanding packinghouse, shown in aerial photograph.



GEORGE M. HAAS, president, scans plans for future expansion, including hog kill.

## Haas-Davis Puts Emphasis on Processing

Coolers, smoke and cook rooms, shipping facilities and packaging are all part of southern firm's \$200,000 expansion

**I**N COMPLETING the largest expansion undertaking in its 90 years of corporate existence, the Haas-Davis Packing Co., Mobile, Ala., increased tenfold its capacity to process meats.

Alerted to the growing consumer trend to purchase processed meat products and prepackaged sausage meats, the firm enlarged its smoke and cook rooms, renovated its curing and chilling coolers, constructed a new holding and shipping cooler and, in a limited way, entered prepackaging.

All the new facilities represent a \$200,000 investment.

This achievement represents one phase of a continuous remodeling and expansion program fostered by the aggressive family management team

under the leadership of George M. Haas, president.

In 1941 the entire beef kill and chill facilities were rebuilt and approximately \$50,000 of refrigeration equipment installed. The company then built a new rendering plant housed in a separate building. The recent expansion further augmented refrigeration facilities. Refrigerated area now totals 246,000 cu. ft. and an additional 100 tons of cooling capacity was added.

The main section of the new refrigerated area is the large holding-shipping cooler. Approximately 80x70 ft., the room is equipped with racks to hold the various stick, loaf, slab and boxed products. Plans are being made to install a series of conveyors down the main aisles that will end at central scale sections.

By means of a two-way public address system the billing clerks, located in a glass enclosed shipping office,



OLIVER L. HAAS, vice president, examines the eye of beef in firm's enlarged cooler.

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will direct the activity of the scalers and stock chasers. Management believes that one biller, by means of the two-way public address system, can direct several scaler-packers for whom product will be placed on the conveyors by stock chasers. The biller will have the entire operation under his vision.

In assembling an order, the biller will call out the item needed, the chaser will call it back as he places it on the conveyor, and the scaler will call it back as he places it on the scale or in the shipping carton.

Oliver M. Haas, vice president and plant manager, estimates that the two-way order assembly will increase the firm's productivity in this operation by at least 100 per cent when it is completely in operation.

The conveyor from the check scaler will lead to the Jamison stainless steel cooler door openings at which point the delivery trucks will be loaded. The loading platform is part of the building wall and the truck backs up flush to a small ledge. A protective canvas canopy holds refrigeration loss to a minimum.

Oliver states that the various smoked meats and packaged processed meats are not subjected to any appreciable temperature change during the loading cycle which at times may require as much as 15 minutes per vehicle. During the summer Mobile's temperature often tops 100° F. While no product is exposed to a long wait in loading, packaged items especially could not tolerate an inadvertent exposure to these high temperatures without losing some of their shelf life. Thus, management elected to refrigerate the entire loading area.

The new loading method also will save time as the product will move directly from the scaler via conveyor to truck stewards loading the company's trucks.



**PACKAGING** is performed on this wide table. Large items, such as hams or bacon are carried by belt to pack-off station. Lunch meats are packaged with aid of mandrels which help to position the slices for a tight wrap.



**NEW SMOKEHOUSES** are located at one end of enlarged processing room. R. L. McLendon, sausage foreman, checks the temperature on recording controller.

From the beef coolers an overhead rail system permits prescaling of the various beef quarters or cuts and the holding of the tagged and bagged meats in a storage area until product is ready for movement into the truck.

The rail system leads by the three truck loading doors. The holding-shipping cooler is refrigerated with six overhead units.

Not only can the order assembly-shipping room be viewed from the



**ORDER ASSEMBLY** and shipping have been streamlined. At left, shipping clerk, with aid of 2-way P.A. system, supervises as-

sembly. In center, is cooler which will be equipped with conveyors and at right, flush loading dock with slideaway doors.



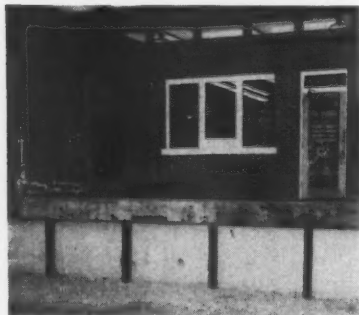
WINSTON O. HAAS, secretary-treasurer, checks operation of IBM accounting machine with Mrs. Gladys Creel, head bookkeeper.

shipping office, but also the special will call loading platform. The will call customer can watch through glass partitions while his order is assembled.

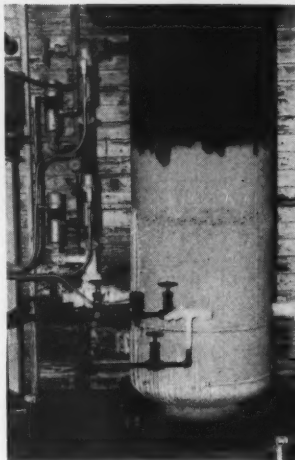
To check refrigeration losses, the plant has a separate exit from the shipping room for the will call customers. There also is a Jamison wall door through which the cartoned or boxed items are delivered, and a large door for beef quarters or cuts. The large door is not opened to deliver small orders such as five smoked hams, for example.

The prepackaging room is another of the new refrigerated areas. With some 10,000 lbs. from a weekly sausage production of 110,000 lbs. being prepackaged, Winston O. Haas, secretary-treasurer and advertising manager, states that the firm is only beginning its consumer packaging program. Certain items such as sliced bacon and wieners are considered standard.

Advertising effort, directed by the Chas. E. Courtney agency, Mobile, will promote the sale of the sliced



CUSTOMERS will call loading dock has two cooler doors. One for small orders only, helps conserve refrigeration.



J. G. McGRAW, chief engineer, studies cooler temperature logging as he plans projected improvements in refrigeration system. New shell tube condensers are shown in background, and at left is liquid accumulator suction trap which helps the firm attain greater efficiency in its evaporators.

packaged sausage meats during the coming summer months.

The production of prepackaged meats, currently ten sausage items, is conducted on a conveyORIZED table which is used also in slab bacon or ham wrapping. Flanked on either side by large stainless steel work areas, the center Neoprene belt transports the heavier smoked meats or the light sliced meats.

An aid in the tight sealing of round sliced product is a well pocket mandrel. Fibrous casings are used in the manufacturing of items for slicing; thus all slices have a fixed diameter. Perfect alignment of the slices is essential for the best package appearance. In the mechanics of sealing, the round product overwrap is harder to handle. The firm made wooden mandrels which have pockets the ex-



EXAMINING the new family line of Haas-Davis packages are W. O. Haas, Arthur Amos, sales manager; Chas. E. Courtney, ad agency executive, and W. Melvin, Haas vice president.



act circumference of the product to perfect alignment and sealing.

In forming the package, a sheet of cellophane is first placed in the well, then the sliced meats are inserted. Overwrapping is completed with hand sealing irons. At the end of the line a label is attached to the seal side of the package with the aid of a Great Lakes conveyor sealer.

A new trademark label integrating all packages into a family type has been designed for the packaging line. The basic color combination is now red, yellow and white. As a trade mark on an oval logo the firm's name is spelled out over the legend reading "fine meats since 1865."

Being in the South, Haas-Davis decided to make a fresh pork sausage with a high seasoning level along with its mildly seasoned product. To make

doubly sure the customer bought what he wanted, a different package color is being used for each of the two pork sausages. Red is for the mild and blue for the highly seasoned product.

The trademark with its Haas-Davis logo is being painted on all 24 units of the firm's delivery fleet. In a like manner, the seven large billboards the packer rents in the metropolitan area are featuring the trademark. Management believes that the long existence of the firm in the meat business in Mobile has definite prestige and advertising value on which it hopes to capitalize in its advertising and packaging efforts.

Processing operations also have been improved. Four new eight-cage air-conditioned Atmos smokehouses have been installed. Each of the houses has its own Partlow recording controller. The balance of the controls, pumps, fans and electric motors for humidity, temperature and air movement, and Atmos smoke generators are located in the rear of the houses. Also at the rear are Honeywell Protectoglo units which act as a secondary safeguard against excessive smokehouse temperatures.

In the other end of the processing room, which also includes a small canning line, are the firm's new stainless steel cookers. The entire room is vented mechanically.

Although the basic addition concerned packaging, George Haas points out that certain other additions followed inevitably. In the sausage manufacturing room a new Buffalo grinder along with stainless truck and vat equipment were added.

### Plan Machine Accounting

By expanding the line of products it had to offer the customer with its prepackaged items, the packer automatically increased the scope of his billing operations. The nature and the extent of production control figures also expanded. To handle this increased accounting load, the company purchased an I.B.M. accounting system unit. Winston Haas observed that the unit currently has only been adapted to handling sales billing and furnishing management with sales analysis figures. In this relatively limited usage the machine has justified its cost, he reported. Winston is currently exploring accounting procedures that will enable the I.B.M. units to handle payroll, inventory and departmental cost calculations for the company.

Like the added accounting load, packaging creates the need for additional packaging supplies. To purchase these items in the economical

bulk lots and to have an ample supply on hand for normal operations, the firm constructed new dry storage room adjacent to its power plant. The room has a total floor area of 3,200 sq. ft.

Not only is the packer located in a rapidly expanding market area, but he also hopes to increase meat consumption through the aggressive merchandising of packaged meats. To meet its raw materials needs, the firm, which currently slaughters some 120 head of beef and 350 head of hogs per day, has expanded its livestock facilities. W. Melvin said the new pens, which are equipped with Howe scales, can hold 800 hogs and 500 cattle.

Expansion tends to add to the power plant load, and doubly so if processing equipment and refrigerated area are included. The engine room has a new 9x9 York compressor, three new 16-ft. x 20-in. six pass shell and tube condensers. Also to get better refrigeration, the company has adopted its evaporators to the flooded technique. To take care of the consequent return of liquid, it has installed a large 10-ft. x 36-in. suction trap. Operated by four Alco float switches, the unit permits increase of refrigeration efficiency by 15 per cent, states J. G. McGraw, chief engineer.

Although it has greatly modified its physical properties under current management, the company is already thinking in terms of future expansion. New office facilities, a new hog kill and cut are among the immediate building objectives, states George Haas. The long term target is federal inspection.

Architects and engineers for recent expansion were Fred W. Clarke of Mobile and Smith, Brubaker and Egan of Chicago.

### Uniform Branding System Is Adopted by Armour

A uniform system of branding for carcasses and cuts of beef, lamb and veal has been adopted by Armour and Company, Chicago.

Armour beef and veal now have the following brands: Armour Star, Armour Quality, Armour Banquet and Dexter. All these brands, with the exception of Dexter, also are used on lamb.

The new branding system does not change the company's policy of supplying unbranded meat or meat carrying the U. S. government grading stamp to customers requesting it. Nor does it affect the federal inspection of all meat produced in Armour plants.

### Canadian Meat Packers Have Low Profits, Too

Returns earned by Canadian meat packers are no more generous than those made by their counterpart companies in the United States, according to a recent analysis by the Industrial and Development Council of Canadian Meat Packers.

On the basis of "Taxation Statistics" by the Department of National Revenue, the Council points out that from 1946 to 1950 Canadian meat packing averaged \$634,400,000 in gross sales, had average profits of \$10,800,000 before taxes and earned 1.7 per cent profit on sales. This compared with \$1,005,200,000 profit for all manufacturing industries and a profit rate of 9.7 per cent. In 1952 Canadian meat packers had gross sales of \$970,900,000; made \$13,900,000 before taxes and had 1.4 per cent profit on sales. In the same year all manufacturing industries had a total profit of \$1,366,500,000 before taxes and earned 8.4 per cent on sales.

Some financial aspects of the Canadian meat packing industry are given in the following table:

	Ave. 1948-51 No.	1952 No.
Profit companies .....	65	73
Loss companies .....	21	16
Total .....	86	89
	\$ mill.	\$ mill.
Fixed assets (plant, equipment, etc.) .....	91.2	119.4
Current Assets:		
Cash and securities .....	5.2	5.7
Receivables .....	30.7	41.8
Inventories .....	59.9	72.1
Total Assets .....	187.0	239.0
Liabilities and Net Worth:		
Bank loans .....	25.0	36.4
Payables .....	18.2	19.6
Other liabilities (taxes, etc.) ..	14.7	18.0
Funded debt .....	7.4	7.8
Reserves (depreciation, etc.) ..	45.6	60.5
Capital stock .....	24.6	27.4
Surplus (less deficits) .....	51.5	68.3
Total, Liabilities and Net Worth .....	187.0	239.0
Gross sales .....	753.1	970.9
Operating profit (before taxes) ..	12.1	14.0
Taxes on income .....	4.1	6.7
Profit after taxes .....	8.0	7.3
Dividends paid .....	2.7	3.1
Capital expenditures .....	5.9	7.6

### Garbage Cooking Measure Passed in California

A bill to require cooking of all garbage fed to hogs was given final passage by the California Legislature recently. The bill is designed to prevent the spread of vesicular exanthema and other contagious and infectious hog diseases.

The measure provides that all garbage, regardless of previous processing, be heated to boiling or equivalent temperature for 30 minutes or otherwise treated under rules and regulations of the law.



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**Every Shipment to You is  
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You can always depend on Fearn's Wiener Seasoning! Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment . . . it tells you that here, as always, are "flavors you can trust."

# Run Feed Plant at Push of Buttons



VIEW OF storage area containing 100-lb. bags of feed supplements.

**M**ODERNIZED and streamlined, the animal feeds department is another of the major plant divisions of Armour and Company recently made operational at Chicago. Although the department partly replaces facilities destroyed by fire in June, 1954, its reconstruction follows the policies for the Chicago plant conversion project announced by F. W. Specht, president.

The best in material handling equipment and techniques are employed in the department. Product is processed and moved completely under the control of push buttons. Some units of the new equipment were installed to effect product improvement, such as the unique fluff and dust collector, while others, such as the proportionometers help to assure product uniformity.

The entire operation is geared to make a product of a uniform quality. As the raw materials from the Chicago plant and other units are received, the quality of the material is analyzed by Armour's chemists before it moves through the processing cycle.

The pulse of the plant is a series of Link-Belt screw and bucket conveyors which move the raw materials through the processing steps at a rate of 50 tons per hour.

Incoming materials, such as meat and bone scraps, digester tankage or bone meal are conveyed from the loading platform to the high speed mills. The ground material is then moved to vibrating screens which remove the dust, fluff and foreign material from the grinds and discharge correctly-sized granulations to a take-away system. The over sized granulations are returned to the grinder. Armour officials state that the high speed grinding, coupled with the

PHOTOGRAPHS from top to bottom: Raw material enters the plant at ground floor, is run through grinding mills and conveyed to upper floors; automatic screening units remove fluff, dust, etc., to improve quality and provide uniform granulation; pyramid-like mounds of ground materials are stored on third and fourth floors, ready for blending; four huge hoppers hold ingredients for blending in desired quantities. Operator here sets dial on proportionometer which keeps accurate and automatic control over mixing.



exact screening, give a better color and granulation to the product.

Moved by the system, the properly screened granulations are fed into an overhead screw conveyor system located on two floors of the department which has more than 1,000,000 cu. ft. of space. The material is unloaded by means of overhead gates into mounds which are chemically similar in protein value.

To double check for quality, an analysis is taken of materials before they are milled and stored and then before they are used in blending of Armour animal feed proteins. When product is bagged, proportional amounts from the various mounds to be blended into the finished product are determined first in terms of nutritive feed values.

Materials from the storage bays move into storage bins. The flow of the material from the bin hoppers to the mixers is controlled by proportionometers. The materials, in their proper ratio, are blended in mixers and then bagged or bulked. At the bagging location, automatic weighing equipment assures correct weight per bag. Various animal feed proteins are bagged in 100-lb. units.

Products bagged include: meat and bone scraps; meat meal; digester tank-

age; blood meal; liver meal; liver and glandular meal; steamed bone meal, and standard bone meal.

At times the material is loaded directly into bulk rail cars or trucks. Armour plant officials are justly proud of their new animal feed plant which employs the latest in handling and product control. ■

### California Passes Bill To Drop Slaughter Penalty

The California Legislature has passed Senate Bill No. 184, which would abolish the penalty of double payment for the value of cattle slaughtered without consent of the owner.

The bill, which was requested by WSMFA, is expected to be signed by Governor Knight. Under the new measure, only the value of an animal would be collected from any slaughterer who did not have the consent of the owner.

### Cuba to Let Beef in Free

The free import of beef into Cuba until July 31 has been authorized by President Fulgencio Batista. The decree suspends customs duties, consular fees and other taxes on the import and sale of beef during that period.

### Firms Will Need Permit To Empty Waste in Streams

A new state law in Washington, effective June 10, will require all industrial and commercial operations to obtain a state permit to discharge waste materials into any stream, river, lake or body of salt water.

To obtain such a permit from the State Pollution Control Commission, firms will have to meet certain requirements for prior treatment of the waste material. Existing industries will have a year in which to obtain the permit, but new firms will be required to get a permit before starting operations.

### Big Increase Reported in Tallow Exports to Reds

The USDA issued licenses for the export of \$997,567 worth of inedible tallow to Soviet Russia and satellites during the fourth quarter of last year, compared to \$20,000 worth in the third quarter.

The increase was reported in the 30th quarterly report on export control by the Secretary of Commerce.

Officials said there has been a further pickup this year in inquiries about obtaining licenses for export of farm commodities to Soviet areas.



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for BACON HOGS like these!**

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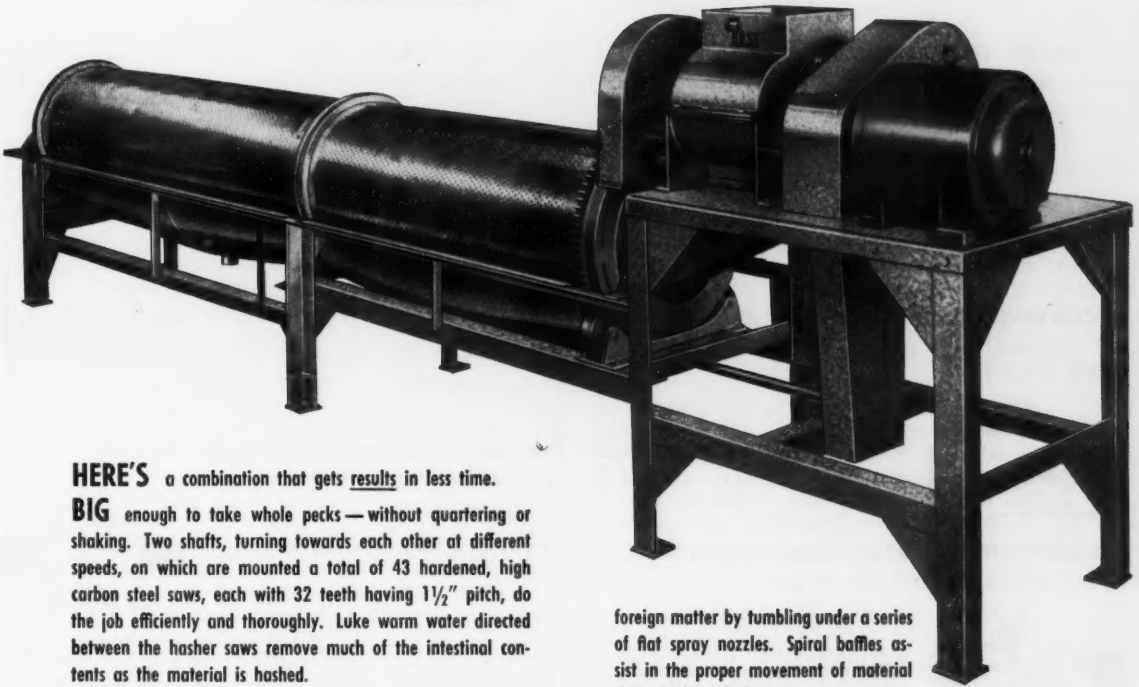
# Investigate



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**HERE'S** a combination that gets results in less time.

**BIG** enough to take whole pecks—without quartering or shaking. Two shafts, turning towards each other at different speeds, on which are mounted a total of 43 hardened, high carbon steel saws, each with 32 teeth having  $1\frac{1}{2}$ " pitch, do the job efficiently and thoroughly. Luke warm water directed between the hasher saws remove much of the intestinal contents as the material is hashed.

All parts, except shafts, drive gears, and saws, are of heavy welded construction, hot dipped galvanized after fabrication. Split housing roller bearings at each end of shaft permit shaft to be removed from machine with saws mounted.

Wash cylinders from 10' to 20' long made of heavy gauge perforated plates revolve slowly, washing material free of

foreign matter by tumbling under a series of flat spray nozzles. Spiral baffles assist in the proper movement of material through the cylinder.

Additional washer cylinder lengths, having separate motors, or driven from the first cylinder offer additional washing area for more rapid operation.

For complete specifications write for the new **FREE** catalog.

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MAY 21, 1955

19



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*and comminuted* **MEAT FOOD PRODUCTS**  
*when you use*  
**ROCHE ASCORBIC ACID**  
*or* **SODIUM ASCORBATE**  
 as permitted by M.I.B. Memos Nos. 194 and 205

**1. GREATER EFFICIENCY.** You get more efficient and economical utilization of your smokehouse, less chance of undercured spots and better retention of color in your finished product when you use Roche ascorbic acid or sodium ascorbate. This means real savings for you.



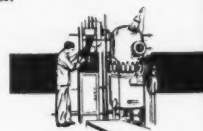
**2. TECHNICAL ASSISTANCE.** The Roche brochure on the use of ascorbic acid and sodium ascorbate in your meat products is available without charge. Also, Roche representatives and technical personnel are ready to help you at all times.

**3. CONVENIENCE.** Roche ascorbic acid and sodium ascorbate are available in powder form for easy addition to meat chop or seasoning. Both are highly soluble for easy, quick preparation of solutions.



**4. QUICK DELIVERY** of Roche ascorbic acid and sodium ascorbate is assured from convenient warehouse points throughout the U. S. Normal transportation is prepaid.

**5. STEADY SUPPLY.** Roche is a sure source of supply. Ascorbic acid is vitamin C and we make it, and sodium ascorbate, *by the tons*.



**6. VITAMIN HQ.** Roche is your headquarters for information about other vitamins, such as vitamin A, which we also make *by the tons*.

**7. PACKAGING.** Roche ascorbic acid and sodium ascorbate are packaged in a wide range of container sizes in avoirdupois and metric quantities. Packed in protective polyethylene bags inside fibre drums.



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# LUBRICATION

## In the Meat Packing Industry

By J. E. HOWARD

*Research and Technical Department  
The Texas Company*

### PART II

#### SLAUGHTERING AND DRESSING OPERATIONS

**T**HE lubrication engineer in the meat packing industry is confronted with some fundamental service operating conditions not always found in other industries. The majority of products processed are intended for consumption by humans and animals, consequently, the edible food must be free of inedible material. In addition, the edible product must appeal to the consumer and it is important that care is taken to prevent discoloration of the meat products. If this should happen the contaminated portion of the meat must be cut out, which requires an extra operation and reduces the value.

A meat packing plant is divided into departments which are designed to process parts of the carcass. To facilitate transportation of the carcass and sections thereof, conveyors of many types, chutes, trucks and elevators are used. To accomplish the task of sectioning and moving the carcass such machinery as electric saws, hoists, power drops, head splitters, jaw pullers and other equipment are employed.

Many of the lubrication requirements of the various machines are similar to each other in that they may involve bearings, worm drive, electric motors, chains and reduction gears. The ambient temperature can at times become quite warm and even reach over 100°F. Consequently the humidity can also be quite high. When equipment is shut down overnight and the temperature cools down, formation of condensation adds to the problem of lubrication as pre-

viously discussed in Part I (NP April 30).

The overhead conveyors also need special consideration and the lubricant must be selected with care. The lubricant should be light in color and not drip on the carcass. Even if proper lubricant is available, its usefulness can be nullified if just the right amount is not applied. Too much lubricant on overhead conveyors and their component parts may well be the major cause of drippage. Trolley wheels require a similar type of lubricant and it must be kept in mind that the lubricant should not contact the meat.

Electric power saws are not difficult to lubricate if it is remembered that a premium product should be applied at prescribed intervals. They

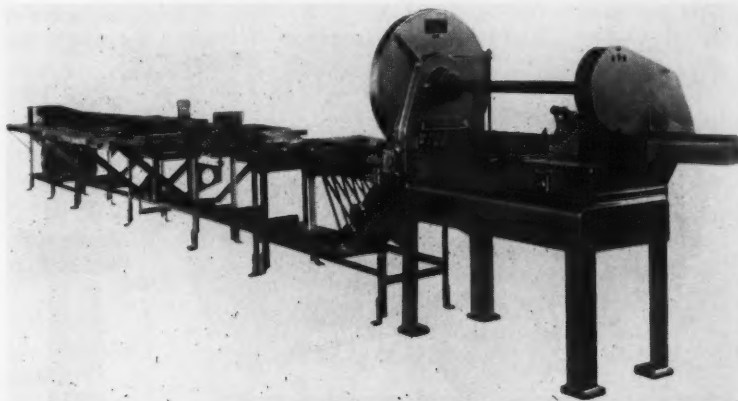
may be designed for either grease or oil. The grease is normally an NLGI Number 2 classification specially designed for ball and roller bearings. A premium product will protect against moisture, resist oxidation, and be stable under various conditions of shear. The oil should have a viscosity as recommended by the manufacturer. In addition, it should be highly refined and resist corrosion or rust, gum formation and oxidation.

The bearings found in moving pan type conveyors are lubricated with an NLGI Number 2 or 3 classification product depending upon the service conditions. The grease forms a seal against water and other contaminants as well as protects against rusting.

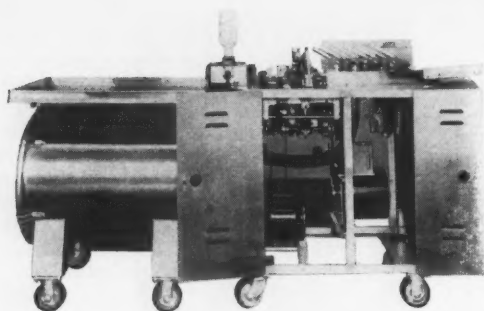
Hog slaughtering-dressing have many operations similar to those used with cattle and sheep. To remove the hair from the hog carcass it must be conditioned through a scalding tub at 136-142°F. and passed through a de-hairing machine. At the same time the carcass is generally subjected to hot water spray. Since water conditions in this process are severe, continued relubrication is necessary. In cases where oil is required, it may be heavy bodied depending on the load. Automatic feed and adequate seals help to maintain lubrication. If grease lubricated, it must resist washout by being adhesive and water insoluble. The lubrication requirements of equipment for moving pork cuts, and conveyors, etc. used in cutting, are discussed under general headings such as bearings, gears, and chains.

#### Sausage and Bacon

The sausage and bacon departments include machines which are intricate and precise. The grinders are powered by an electric motor coupled to a herringbone gear drive attached to a screw feed. The gear drive and roller bearing are double



HIGH SPEED BACON SLICING equipment requires premium quality lubricants for ball and roller bearings.



**INTERNAL GEARS,** bearings, clutches and chain drives of this machine for peeling cellulose casings from frankfurts are automatically lubricated. Packers today are using more delicate and specialized machinery than they did 15 and 20 years ago.

sealed to prevent escape of the oil into the food. The large revolving bowls of cutters and choppers turn on ball bearings and power is transmitted through a worm drive. In the meat mixer, consisting of a hopper with paddles attached to a shaft and driven by a belt from an electric motor, the paddle shaft bearings are surrounded by stuffing boxes and driven by spur gears. After cutting and mixing, the sausage is stuffed, machine-linked, cooked and, in some cases, peeled.

Bacon is conditioned and later shaped by a hydraulically operated bacon press after being held in storage at about 20°F. Injection of a pickle solution into bellies to cure bacon can now be done by machines. In one such unit a speed reducer drives the feed-through conveyor and a cam operates the directional valve of hydraulic pumps which drive the needles up and down and move the piston of the drive pump. The oil recommended for the hydraulic system and reducer is a highly refined product with a Saybolt viscosity at 100°F. of approximately 150 seconds containing anti-rust and anti-oxidation inhibitors. The white paraffine base grease of NLGI classification Number 1 or 2 is also required. The bacon is sliced at temperatures no higher than 38°F. and up to 800 slices per minute can be cut on a typical machine. The equipment re-

quires a rust and oxidation inhibited hydraulic oil and a premium ball and roller bearing grease.

Meat plants not only maintain and operate canning machines but they also use wrapping machines. Machines of this type are intricate, accurate and fast. The parts are made to close tolerances and operate with amazing precision. Besides requiring proper maintenance and adjustment, the machines also must be protected against wear, contamination and build-up of deposit formation on the moving parts. Satisfactory operation and reduction of downtime is aided to a great extent by the proper application of lubricants. Nothing but the highest quality lubricant available should be applied to machines of this type. It must not separate or oxidize to form soap or gummy deposits. The grease should shear easily under high speeds and yet maintain its proper consistency. At the same time it must protect against rust formation and contamination of the metal surfaces. The oil is usually of a 100-300 second viscosity at 100°F. and also is resistant to oxidation and protects against deposits, contamination and rust. Such qualities are found in highly refined inhibited oils.

#### Hand Trucks

A variety of hand trucks are employed throughout the plant. Some



**HARD USE AND ABUSE** are given packinghouse hand trucks. Wheels have roller bearings and should get a grease which stands up under moisture and wide temperature variations.

are used for special purposes such as hanging sausage and frankfurters and will more or less stay in one location. On the other hand, meat trucks, bacon chilling trucks, etc., may move from warm to cold rooms. In addition, the trucks frequently are cleaned with hot water and even steam. The truck bodies may be aluminum, stainless steel or galvanized. The wheels are mounted on roller bearings with neoprene and steel retainer rings. The caster wheels have roller bearings in the wheels and ball bearings in the swivels. The swivels are squirted with oil, preferably with good rust preventive qualities and tenacious properties, and ball and roller bearing grease suitable under wet and wide temperature conditions is recommended for the wheels.

#### Rendering Equipment

The principal object in rendering animal products is to separate the free fats from other products.

Although types of cookers may differ somewhat in construction, the following lubrication guide generally will fit most requirements. The herringbone gear and bearings with oil type fittings use oils with 900-2500 Saybolt seconds at 100°F. which may be compounded or contain rust and oxidation inhibitors. The paddle shaft bearing may require a high dropping point and heavy duty type grease of NLGI2 classification.

The roller chains can use SAE 20 Grade lubricant recommended for roller chain application. In the case of edible products, a white USP oil may be required. ■

#### NAM Urges Senate Group To Let SBA Die June 30

The National Association of Manufacturers has asked a Senate small business subcommittee to allow the Small Business Administration to stop operations on June 30.

Bills now before the subcommittee to make SBA a permanent agency, or to extend its life for two years, would merely continue the duplication of the functions of the Department of Commerce, the NAM said in opposing the existence of a separate agency for small business.

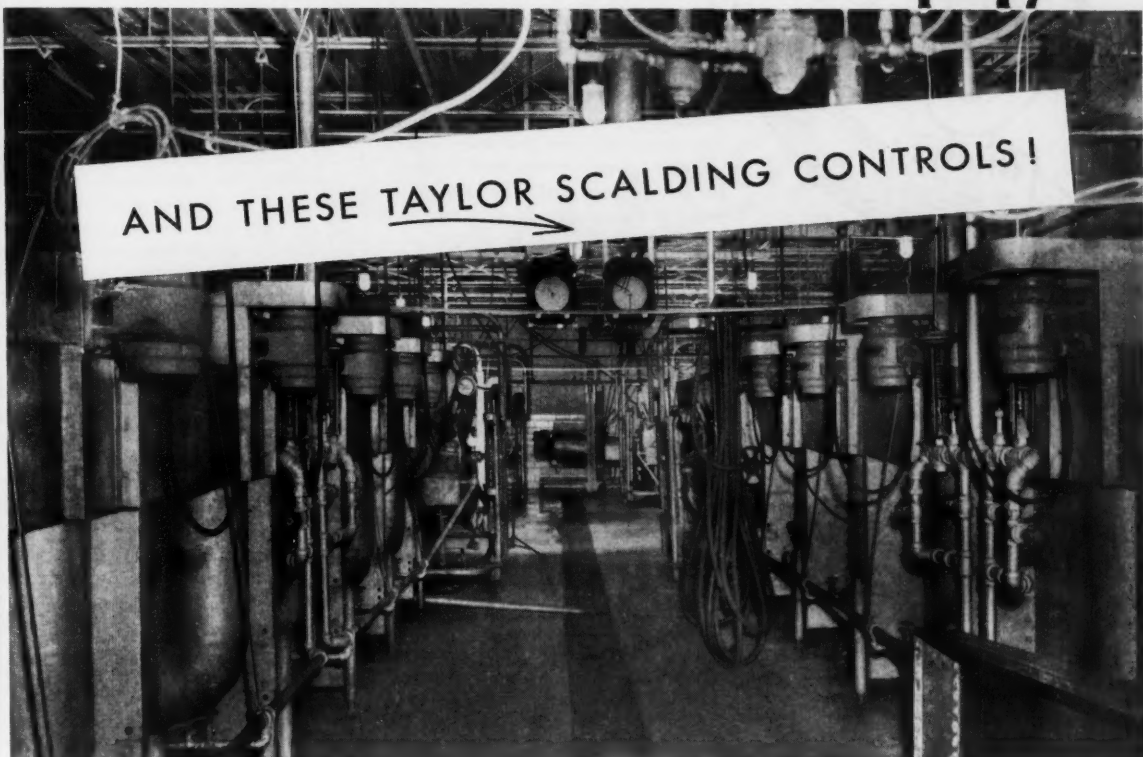
#### 'Beef for Father's Day'

A "Beef for Father's Day" campaign is being conducted by the National Cowbell Association, which hopes to establish a tradition. The auxiliary of the American National Cattlemen's Association has distributed more than 90,000 promotional stickers. Father's Day is June 19.

THERE AIN'T NOBODY HERE  
BUT US CHICKENS.....



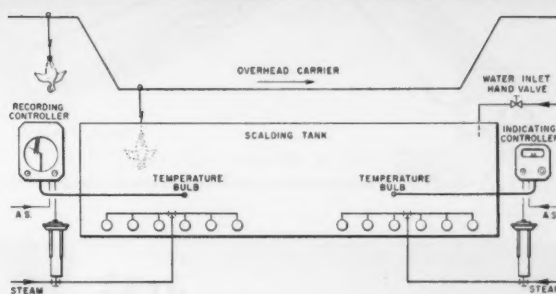
AND THESE TAYLOR SCALDING CONTROLS!



POULTRY SCALDING is delicate work. If the temperature in the scalding tanks isn't hot enough, the feathers won't be loosened enough for fast removal. If it's too hot, the skin will be discolored. That's why Esskay Company of Cordova, Maryland, uses Barker Poultry Equipment Co. scalders equipped with a Taylor Control System to give them uniform temperature throughout the tanks. A Taylor FULSCOPE\* Recording Temperature Controller maintains precise temperatures in the first half of each tank and an Indicating Controller (not shown in photo) regulates the temperature at the other end. This system eliminates operator attention time and keeps steam consumption to a minimum. One quick glance at the controllers tells the operator everything's O.K. at Esskay.

You too can save time and money with Taylor instrumentation in every phase of meat processing. Ask your Taylor Field Engineer or write for **Catalog 500MP**. Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada.

\*Reg. U.S. Pat. Off.



*Taylor Instruments*

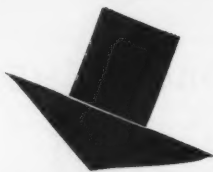
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**THE RATH PACKING CO., WATERLOO, IOWA**



## Los Angeles Packers Grant Pay Hikes to Butchers, Drivers

A general wage increase of 5c an hour, retroactive to March 1, 1955, has been granted to Butchers Union Local 563 by members of Meat Packers, Inc., Los Angeles association of independent meat packers. The wage boost brings the base rate to \$1.73 an hour.

Teamsters Union Local 626 was granted a wage increase of 13¢ an hour, plus \$1 additional for all extra drivers and a meal allowance of \$1.25 for long line drivers who work more than ten hours.

In addition to the 5c general wage increase, the settlement with the Butchers Union provides:

1. The new classification of "hog scalders" is added retroactive to March 1, 1955, with a wage rate of two brackets. As each bracket represents 3½¢, the hog scalders' rate of pay is now \$1.80 per hour (base rate of \$1.73 plus 7c for two brackets).
2. Linking machine operator is increased one bracket to make a total of two brackets or an hourly rate of \$1.80 retroactive to March 1, 1955.
3. Peeling machine operator is increased one bracket to make a total of three brackets or an hourly rate of \$1.83½ retroactive to March 1, 1955.
4. Maintenance men are increased three brackets to make a total of 18 brackets or an hourly salary of \$2.36 retroactive to March 1, 1955.
5. The new classification of "shoctum" (ritual kosher butcher) is added, with a wage rate of \$110 per week, retroactive to March 1, 1954. With the 5c general increase the shoctum's rate is \$112 per week, retroactive to March 1, 1955.
6. The issues involved in the classification of (a) beef boning and breaking and (b) sheep killing will be arbitrated in the very near future.

## Oregon Beef Commission

Formation of a state beef commission for promotion and research was approved recently by the executive committee of the Oregon Cattlemen's Association. The commission would be financed by an assessment on each head of cattle sold.

## USDA Appropriation Passed

The USDA appropriation bill (HR 5239) carrying \$883,000,000 to finance the department's activities during the 1956 fiscal year was passed by the Senate this week and sent to the White House.

# M.I.S.

# Seasonings



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TRY A SAMPLE DRUM  
ON APPROVAL

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## Meat Industry Suppliers

CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS

OFFICES AND  
LABORATORY

# Way to Better Slaughter Methods

Humane officials are told by American Meat Institute spokesman that continued cooperation and study, similar to the sincere efforts of past and present, provide a better approach to the question than legislation.

A REASONABLE approach to the question of humane slaughter of meat animals, involving study and consultation on ideal and practical aspects instead of legislation, was suggested to the Midwest Humane Conference in Chicago last week by Aled P. Davies, director of the American Meat Institute's department of livestock. He expressed appreciation of the successful cooperation that has developed between the meat industry and the humane movement through association in Livestock Conservation, Inc.

Representatives of humane groups present indicated that they, too, favor a cooperative, gradual and realistic approach to the problem.

Acknowledging that the subject of humane slaughter is both delicate and difficult, partly because "death in any form is not pleasant," Davies pointed out that the meat packers "attempt to dispatch livestock in as humane a way as is practically possible."

"We do this," he said, "not only for humanitarian reasons, but because it is good business. Meat animals are the raw materials which we process. We obviously must treat our raw materials carefully. Mishandling of animals can cause both internal and external bruises that are a specific and drastic financial loss to the industry."

"For many years the American Meat Institute—representing the meat packing industry through its more than 450 members who process between 85 and 90 per cent of commercial meat consumed in this country—has maintained a committee on improved slaughtering methods."

"Historically the meat packing industry has been a dynamic industry—constantly seeking new and better methods of doing business. Through exhaustive scientific research, the industry is ever looking for new ways of bettering its processing operations and improving its product."

"Through the years we at the Institute and in the industry generally, have been keeping abreast of this all important matter of humane slaughter. In our efforts—which, by

the way, have been sincere and continuous—we have attempted to discover more humane methods of slaughter than those presently used."

Emphasizing to the conference members that there must necessarily be in such methods a marriage of humanitarian with practical considerations, Davies continued:

"Over the years, several new slaughtering methods that at first indicated considerable promise had to be discarded in the end after exhaustive study showed them to be unusable. The method fostering the greatest discussion and which seemed to offer the greatest promise was that of electrical stunning. The electrical stunning method is used in several countries of Europe—so it is natural for many people in this country to ask why it isn't being used here. Actually, the explanation is rather simple."

"Study of the electrical stunning of cattle was initiated at Armour and

Company in the fall of 1929, and of the stunning of hogs at Swift & Company in the same year. Special electrical stunning pens and methods for applying the current to the cattle and hogs were developed by the two companies. More than 3,000 cattle were stunned in the experiments at Armour.

"Then, in 1931, an electrical stunning pen was installed at the new beef killing plant of Cudahy Bros., Cudahy, Wis. Almost immediately trouble was experienced with bloodshot beef, and electrical stunning was discontinued. Presumably, this condition was not discovered during the Armour trials because of the very small percentage of the total kill which was submitted to electrical stunning. Further experimentations were conducted at Cudahy in an effort to eliminate the incidence of bloodshot beef."

"However, it was impossible to eliminate this condition, and as a result of complaints from the trade, electrical stunning was discontinued at Cudahy in the spring of 1932. It was estimated at the time that about 7 per cent of those animals electrically stunned developed the bloodshot condition. This condition was believed to be the result of the sudden blood pressure change in the animals induced by the electrical current. This sudden pressure change caused blood vessels to rupture in the loins—thus giving them a 'bloodshot' appearance."

"Bear in mind that the loin is the most valuable portion of the beef carcass, and that the packing industry, after all, is a small profits industry. Thus, economic losses of this nature can not be absorbed."

"Profits of the meat packing industry averaged only four-tenths of a cent per dollar of sales last year, according to compilations by the National City Bank of New York. General manufacturing industries of all kinds averaged a profit of 5.9c per dollar of sales. On net assets meat packers obtained only 3.3 per cent profit, while 45 general manufacturing industries averaged 12.4 per cent."

"As a continuation of its original work with hogs, Swift & Company experimented with several different forms and types of pens for restraining hogs to permit effective electric stunning. Many of these were only satisfactory for a slow rate of operation. However, in 1935 a moving conveyor-type was developed for use in



WOMEN BROADCASTERS were given the meat industry's story during the recent convention of American Women in Radio and Television in Chicago. They were guests of Swift & Company at the "Food For Life" exhibit at the Museum of Science and Industry. Here "Wooley," week-old lamb at the Swift exhibit, greets (left to right): Betty Ross, Chicago, co-chairman of the convention; Jane Dolton, Spartansburg, S.C., president of the national organization, and Porter M. Jarvis, president of Swift & Company, who was host.

plants with the typical high rate of operation in American slaughtering practices. This was installed in one Chicago plant and a satisfactory hourly rate was achieved.

"After about a week's operations of this unit, however, the experiment was discontinued because the Meat Inspection Branch of the U. S. Department of Agriculture discovered that a large percentage of lungs from the stunned hogs showed marks of lesions which were undistinguishable from those due to early stages of disease. As a result, the MIB declared that it would have been forced to condemn a large percentage of carcasses which were otherwise sound and wholesome.

"Swift continued its investigation, changing the current characteristic method and application, but still was unable to remove the condition caused in the lungs.

"As the condition observed by the MIB was primarily a pathological phenomenon, the industry retained Dr. J. B. Simonds, professor of pathology at Northwestern University, to undertake a study to determine whether a type of current might be found which would not cause lesions in the lungs or to ascertain a practicable way to detect the markings due to stunning and those due to the incipient stages of disease.

"Retention of Dr. Simonds by the industry to make this study was made with the participation of and only after consultation with officials of the humane societies and the Department of Agriculture.

"Dr. Simonds spent several years in this effort, but, unfortunately, was forced to the conclusion that first—there wasn't a current that would not cause the markings and, two, there were no obvious distinguishable characteristics between the markings due to stunning and those due to disease. At the conclusion of the effort by Dr. Simonds a final review was held with representatives of the humane group.

"In this meeting the position of the industry was reviewed and the conclusion that the industry was forced to abandon the electrical stunning method as a means of a more humane method in the slaughtering operation was made.

"Another typical example of our industry's long established policy of cooperation with the humane societies were the Dr. Ivy experiments. While the experiments were underway on cattle and hogs, the question arose as to whether the current was promoting a true unconsciousness or merely a paralysis which simulated unconsciousness.

"As we had to be sure that the

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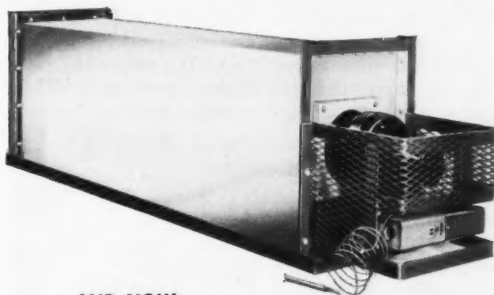
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"Since we installed Foster-Built Bunkers in our fleet, our profits have increased steadily, because our payloads are bigger. NOW we get more efficient, low-cost service than ever before. Our trucks are leased from\* Hertz Stations, Inc., and savings in our operation are a 'must.'" S. A. Alexander, President, South Chicago Packing Company, Chicago.

"We have Foster-Built Bunkers in many of our trucks and have found them simple to install, and virtually no maintenance is required... which is important in a large truck rental business." Joseph Stedem, Executive Vice-President in Charge of Sales, Hertz Stations, Inc., Chicago.

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Here's another Foster-Built First in truck refrigeration... the New FRIGI-MATIC Automatic Temperature Control Bunker! Here's the

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Toledo Scale Company,  
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### PRINTED WEIGHTS

New Toledo Printweigh Scales meet your needs today for closer cost control! Stop human errors in reading, remembering, recording... provide accurately printed weights with split-second speed... accurately recorded!

method was humane and produced true unconsciousness, the industry retained Dr. Andrew C. Ivy of the Northwestern Medical School in 1930 to study the true effect of the current used in stunning. Dr. Francis Rowley, president of the American Humane Association, participated in the selection of Dr. Ivy for this investigation.

"At the conclusion of these experiments, Dr. Ivy and other scientific men with whom he consulted, agreed that the effect on the animal was that of true unconsciousness. Although Dr. Ivy's experiments proved that electric stunning under proper conditions was humane, the method still could not be employed on hogs because of the objections of the government which, after all, has the responsibility of protecting the health of the American people, or on cattle because of the degrading of the meat.

"The industry is currently studying several new methods that indicate some promise. Whether one of them will fill the bill only time and thorough research will tell.

"Two years ago a major meat packing firm introduced a revolutionary hog immobilization method in which the hogs are anesthetized through the use of carbon dioxide gas. This method is being carefully studied by the industry. However, it has yet to be proved that this method is more humane. Also, it appears that it is only feasible for large operations. And even then in many cases it would necessitate new facilities at prohibitive cost.

"It's indeed unfortunate that adoption on an industry-wide basis of the electrical stunning method was impossible and that the carbon dioxide method requires a further period of plant application and study.

"However, the industry is determined to continue its wholehearted efforts to improve slaughtering methods—bearing in mind its humanitarian responsibilities.

"The Institute's committee on improved methods of slaughtering met just last week at which time, among other things it made plans to evaluate two new pistols that are being developed by a prominent fire arms manufacturing company in cooperation with John C. MacFarland of the Massachusetts Society for Prevention of Cruelty to Animals, for special use in the meat industry.

"These guns have been designed along the lines of the Cash-captive-bolt pistol, an English development which is already being used in some plants in this country but only with mixed results. It has the disadvantage of being too heavy for easy use, it is

[Continued on page 42]

**LOW COST  
EASY WAY...**



**...TO GIVE CURED  
MEATS  
BETTER COLOR**

# CEBICURE OR CEBITATE

TRADE-MARK  
(Ascorbic Acid Merck)

TRADE-MARK  
(Sodium Ascorbate Merck)

**gives cured meat products more sales appeal**

Millions of pounds of *cooked, cured sausage products* are being produced each week with better, longer-lasting cure-color and protection against color fade by using CEBICURE or CEBITATE . . . In curing *corned beef* many processors use CEBITATE to speed the development of uniform pink color and minimize surface discoloration. Both of these uses approved by M.I.B. . . . Extensive plant trials with *hams and bacon* have shown that CEBITATE brings earlier development of a more uniform cure-color and retards fading. M.I.B. approval has been requested.

## Brings all these advantages:

1. Cuts production costs by shortening curing time. Eliminates precuring in many cases; reduces holding periods after pumping.
2. Gives meat products better, longer-lasting color—greater eye appeal—and faster movement at the point of sale.

3. Guards against costly losses by retarding color-fade or loss of bloom during storage.

4. Especially designed for use in curing meat products. Free-flowing. Dissolves readily in cold water. Adapts easily to existing procedures. No additional equipment needed.

5. Supplied in convenient avoirdupois packages. Shipped transportation prepaid from convenient stock points.

## SEND FOR THIS FREE BOOKLET

The *Handy Reference Guide for Meat Processors* provides up-to-date procedures for using CEBICURE and CEBITATE, plus outlines and tables on a variety of subjects—bacteria and molds in meat, sodium chloride brines, composition of fresh and frozen material from cattle and swine, and many others. Please address Dept. NP-521



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for the Nation's Health*



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*Manufacturing Chemists*  
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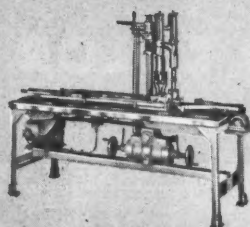
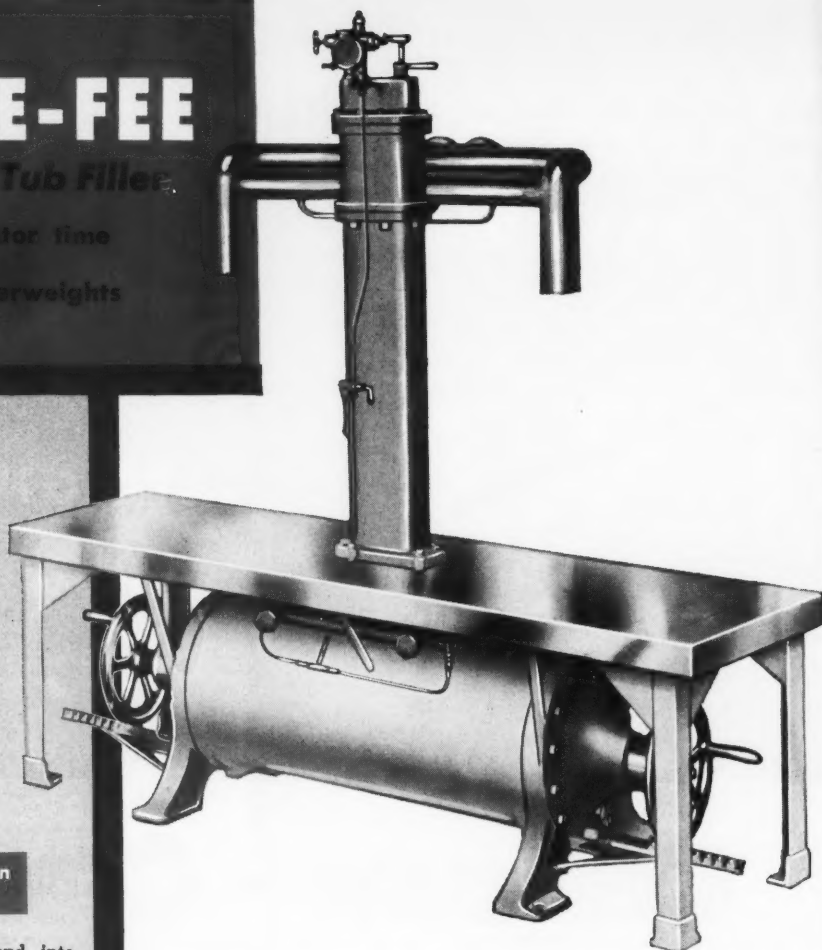
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MAY 21, 1955

# The GLOBE-FEE

## High Pressure Tub Filler

- Saves operator time
- Prevents overweights



Fully Automatic Combination Can or Carton Filler

### For filling cans:

Retractable nozzles extend into cans to the fill level to eliminate objectionable high centers and to produce a smoother top finish. Permits faster filling without air bubbles—no slopping of product on cans.



Foot Operated Filler

### For filling cartons:

New, longer tissue or liner spreaders, with fingers on both sides of the nozzle, positively open liner at same time nozzle projects down into inside of liner—eliminates splashing to cartons.

The Globe-Fee High Pressure Tub Filler will fill any shape container within a capacity range of 15 to 65 pounds of any viscous product—lard, shortening, margarine or greases—faster, automatically, with a minimum of overweights. At one discharge each spout alternately releases any exact weight in this range. All the operator has to do is set the machine at the weight desired and the model No. 13865 automatically fills 400 50 lb. tubs or 300 65 lb. tubs per hour. A maximum speed of 20,000 lbs. per hour can easily be maintained.

The machine comes with a Feemogenizer—it creates a mechanical emulsion of the component parts of a product and features "non-drip" spouts and density control that assures ACCURATE WEIGHTS. Except for air and product pressure, no supplementary power is required.

This model No. 13865 will produce greater savings all down the line, especially in overweights. Only one operator is needed and it is not necessary to account for tare of the containers. Floor space required is only 24" x 70" and it weighs only 1,100 pounds. Ask Globe for the answer to your filling problems today.



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MANUFACTURERS SINCE 1914  
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# Merchandising

## Hot Dogs and Phillies Tied in Felin Contest

A "Match the Phillies" contest will be conducted this summer by John J. Felin & Co., Inc., Philadelphia, to boost the company's hot dog sales.

Each 1-lb. package of Felin's franks contains two trading cards, one showing the picture and name of a Phillies player and the other giving the playing record of another identified team member.

A contestant must collect a complete set of 30 picture and 30 record cards. He then must match each record with the correct picture and complete the statement, "My favorite Phillies player is (name) because..."

Boys and girls 16 years of age and under are eligible to compete for 100 prizes. First prize is a \$1,000 U.S. savings bond and a day as official Phillies mascot. The Felin firm also sponsors broadcasts of Phillies' games.

## Speedway Champs Featured

Full-color trading cards, each showing the winning car and driver in one of the Memorial Day races at the Indianapolis Speedway, are included in skinless wiener packages of Stark, Wetzel & Co., Inc., Indianapolis. There are 37 cards in the current set.

The company again is preparing to award the "Stark & Wetzel Trophy" to the outstanding new driver of this year's 500-mile race.

★ ★ ★



**YOUNGSTERS' PRACTICE** of collecting and trading pictures of their favorite baseball heroes gets new look as Armour and Company, Chicago, includes one silver dollar-size plastic trading "coin" in each package of Armour Star franks. Likenesses and "statistics" of 24 major league players make up the series. In photo above, seven-year-old Chuck Brannan of Park Forest, Ill., adds to his collection from a package of franks.

## 'Hot Dog Davey' to Seek New Sales Frontiers for Franks



**A** NEW pint-sized merchandising character wearing a coonskin hat is being offered to the meat industry by Tee-Pak, Inc., Chicago, to help open new frontiers in America's already-large appetite for skinless franks.

"Hot Dog Davey," created by famous cartoonist Al Capp, will be the focal point of a nationwide hot dog sales promotion announced by E. E. Ellies, the casing firm's vice president in charge of sales. The promotion is aimed at stimulating even greater hot dog consumption during the peak summer months.

"We commissioned Al Capp to create our character," Ellies explained,



**MAIN MERCHANDISER** of complete in-store promotion kit is "Hot Dog Davey" display stand shown above. New Al Capp character is seen on stand and in sketch at left.

"because we felt that his comic strip creation, 'Lil Abner,' has become as familiar an American institution as the hot dog itself."

The character, a young red-haired Dogpatch boy eating a massive hot dog, also is suggestive of "Davy Crockett," American frontier hero whose name seems to be merchandising magic among today's younger generation.

"Hot Dog Davey" will be used as the illustration on such retail merchandising aids as display stands, soft sheets and shelf talkers, which Tee-Pak is supplying to frank manufac-



**ENDLESS HOT DOG** is held by Steve Allen (left), star of NBC network show, "Tonight," for Phil Yazdzik gargantuan eater from Olyphant, Pa., in appearance arranged by Tee-Pak. Yazdzik ate more than 30 ft. of hot dog, or about 65 individual franks, during the one and one-half hour performance.

# Greaseproof PROBLEMS



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**Our Meat**

If a meat packaging problem has you puzzled, let Rhinelander glassine or greaseproof paper solve it. These functional papers are greaseproof, inexpensive, and can be tailored to fit your requirements. They're used in dozens of ways in the meat packing industry. Let us show you how you can use them—and cut packaging costs at the same time.

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turers at cost. Brand names may be imprinted. Hot dog manufacturers also may use the character without charge for any other promotional activities of their own after the idea is cleared with Tee-Pak, Ellies said.

Principal merchandiser of the first promotion planned around "Hot Dog Davey" is a floor display that will hold approximately 50 lbs. of franks. The 65-in. high display, designed for use with dry ice, chipped ice or canned ice, requires a floor area of 18 in. by 18 in. in the retail store.

Tee-Pak is launching a nationwide publicity and promotion campaign to make the country aware of "Hot Dog Davey." Ellies noted that interest in the hot dog is now at a specially high level because of the introduction of an "endless hot dog" by cartoonist Capp in the "Lil Abner" strip, which appears in more than 700 newspapers.

The casing manufacturing firm was quick to recognize the promotional possibilities of the "endless hot dog" and already has used the idea in several publicity stunts. In one stunt, Tee-Pak arranged for the appearance of Phil Yazdzik of Olyphant, Pa., on Steve Allen's NBC network show, "Tonight," and provided an "endless hot dog" to test his seemingly endless eating capacity. Yazdzik consumed more than 30 feet of hot dog, or about 65 individual franks, during the one and a half hour performance May 5.

Tee-Pak also is supplying food editors with some "endlessly new" recipes built around frankfurters.

★ ★ ★



DETROIT TIGER shortstop Harvey Kuenn is one of the baseball stars who have written instructional booklets on baseball for Wilson & Co., Inc., Chicago. Each package of Wilson franks contains one of the booklets written by Kuenn, Bob Feller, Ted Williams and Sammy White. There also are four other booklets, containing cutouts, puzzles and games, prepared especially for girls. Each of the eight booklets is in full color.

## U. S. Beef Cattlemen to Be Polled on Problems

A nationwide survey to pin-point the problems of the beef cattle industry and provide a basis for future research and promotion will be made this summer by the animal husbandry department of the State College of Washington.

The survey will be in the form of a lengthy questionnaire, sponsored jointly by the American National Cattlemen's Association and state associations of cattlemen, which will be sent by the college to a scientifically selected sample of cattlemen. The questionnaire will cover diseases and parasites, feeding, breeding, research and information, and management and marketing.

The animal husbandry department is expected to have the data summarized by fall. The study is a project of the research committee of the American National Cattlemen's Association. Alan Rogers, owner of Walking T Ranch, Ellensburg, Wash., is chairman of the research committee.

## Canned Meat Usage for 1954 Holds Near High

In a review of canned meat supply and distribution in 1954, the USDA Agricultural Marketing Service reports that inspected production for the year rose slightly to 1,441,000,000 lbs. against 1,437,400,000 lbs. in 1953, while canned beef imports dipped to 85,200,000 lbs. (100,100,000 in 1953) and canned pork imports rose to 113,200,000 lbs. (97,400,000 in 1953).

Commercial exports and shipments in 1954 totaled 32,500,000 lbs. against 29,000,000 lbs. in 1953, while military purchases last year were 33,600,000 lbs. compared with 50,500,000 lbs. in the preceding period. The Department estimates that apparent civilian disappearance in 1954 amounted to 1,553,300,000 lbs. compared with 1,558,500,000 lbs. in 1953, and that per capita disappearance last year was at the rate of 9.6 lbs. against 9.8 lbs. in 1953.

## Florida Cattlemen Seek Levy for Beef Promotion

Directors of the Florida Cattlemen's Association have voted to back legislation under which cattle would be assessed at the packing plant to finance beef promotion in the state.

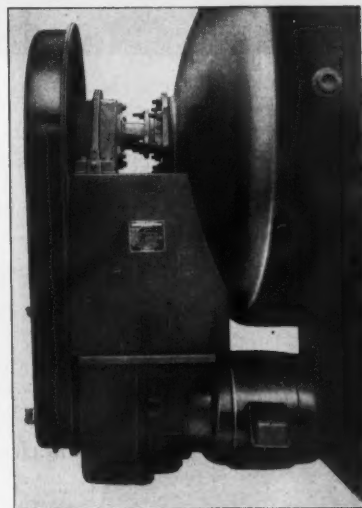
Under terms of the proposed law, 5c per head would be paid by packers to the commissioner of agriculture, who would turn the money over to the association for disbursement.

# SQUEEZED for SPACE?

get a DUPPS  
"Space Saver Drive"  
COOKER



You should know about the Dupps "Space Saver Drive" Cooker because it was designed for you . . . to give you a more efficient, more compact cooker in your plant. Let us show you how the Dupps "Space Saver Drive" Cooker can increase your capacity up to 25% in less space than conventional cookers. It will cost you nothing to find out about the "Space Saver". Just drop us a line.



Close-up of the compact and efficient Dupps Space Saver Drive.

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## TEMPTING and TASTY!!

Meats processed with **PRESCO** seasonings and cures make tempting and tasty dishes that keep customers coming back for more. It's the improved color, texture and flavor that does it.

Our advanced scientific and technological achievements in meat processing products and methods give packers the utmost in efficiency, yield and profits.



*Among the many products for meat processing originated in our research laboratories are the famous*

- **PRESCO SEASONINGS**
- **PRESCO FLASH CURE**
- **PRESCO PICKLING SALT**
- **BOARS HEAD SUPER SEASONINGS**

**PRESERVALINE** ...HOME OF **PRESCO PRODUCTS**

**MANUFACTURING COMPANY**  
FLEMINGTON • NEW JERSEY

*Since 1877*

# The Meat Trail...

## JOBS

JOSEPH E. SOPTICK has been appointed manager of the casing department of Swift & Company, Chicago, succeeding JOSEPH J. KOLINGER, retired, P. E. PETTY, vice president, announced. Soptick joined Swift at St. Joseph, Mo., in 1926. He has been a member of the casing department throughout his career. Kolinger retired after 35 years of service with Swift. He had been head of the casing department since 1934.



J. E. SOPTICK

STANLEY J. SITARZ, general manager of Chicopee Provision Co., Inc., Holyoke, Mass., has been named president of the firm. He succeeds his uncle, STANLEY W. SITARZ, company founder and president for the past 35 years, who retired from the post at the age of 70.

Appointment of WILLIAM M. RASMUSSEN as purchasing agent of John J. Felin & Co., Inc., Philadelphia, has been announced by R. T. FOSTER, vice president of operations of John Morrell & Co., Ottumwa. Foster said Rasmussen would assume his new duties at the Felin firm, a Morrell subsidiary, June 1. J. WHITNEY FOSTER, who has been attached to the treasurer's department of the company, will succeed Rasmussen as an assistant purchasing agent for the Morrell Ottumwa plant.

ROBERT GRANOFF has been promoted to the post of district sales supervisor for Geo. A. Hormel & Co. in Philadelphia, effective June 1. He formerly was a salesman for Hormel in the Harrisburg territory. Granoff succeeds GLENN BASHORE, who was named district manager for the flavor-sealed division at Indianapolis.

M. E. CALLAWAY, head of the purchasing department at the St. Joseph (Mo.) plant of Swift & Company for the past several years, has been promoted to the company's general purchasing department in Chicago.

W. J. BUELL has been promoted to head buyer in charge of cattle and calves at the Los Angeles plant of Armour and Company.

CHARLES A. KENNEDY has been named district sales manager for Ohio and Kentucky by Oscar Mayer & Co.



ONE OF MOST attractive booths at recent International Food Show in the Bronx was this exhibit of Friedman and Belack, Inc., Philadelphia, manufacturer of Belfry Brand meat products. Helping at booth was "Miss Pennsylvania," Miss Barbara Sue Nager of Philadelphia. Shown in photo are (l. to r.): Miss Nager, J. Nash Belack, executive secretary of Friedman and Belack, and Mrs. Twilabelle Winder, company food technologist.

## PLANTS

F. W. Fearnow Co., Ltd., Hamilton, Ontario, has purchased 66 acres near Nelson, Ontario, as the future site of a new \$1,000,000 meat packing plant, JAMES PROVAN, general manager, announced. Work on the first unit is to begin soon. The plant will employ 250 to 300 workers, Provan said.

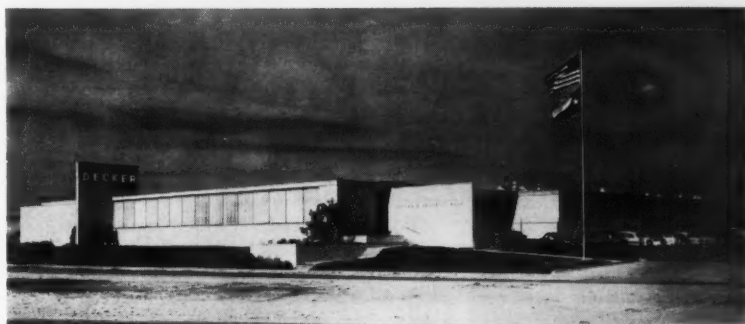
A new meat processing and frozen food distributing plant, Imperial Frozen Foods, has begun operations

at 600 W. Linden st., Scranton, Pa. MAYNARD WEINBERG, president, said the firm will have 100 to 150 employees on its payroll within 18 months. The company processes beef, mutton, pork and poultry and also holds some distributorships. Weinberg's father, LEONARD, and grandfather, SAMUEL, are management representatives of the firm.

Union Packing Co., Los Angeles, is putting up a modern-design two-story office building on its Vernon and Soto sts. site. The 7,600-sq. ft. building will house employee locker rooms and showers on the first floor and general offices on the second floor. The facilities are expected to be ready by the end of August, when the present office space will be converted for sausage production.

Tyler Packing Co., Tyler, Tex., has completed a \$35,000 expansion of its stock pens and cold storage facilities. C. C. GILES, general manager, announced. On peak days, the company now processes 150 head of livestock, or about 30,000 lbs. of beef and 7,500 lbs. of pork, he said. The firm employs 35 production workers. J. D. JORDAN and ED BARRY are co-owners with Giles.

CHARLES KRIEGER, who began learning the meat business in his father's market in Monterey, Calif., at the age of nine, has returned to Monterey and established his own sausage firm. Operations began last month at Krieger Packing Co., 1007 Del Monte ave. Krieger has owned and managed several companies in



RECENTLY-OPENED Jacob E. Decker and Sons branch house in San Antonio, Tex., represents one of country's most modern establishments for wholesale distribution of processed meats. New 35,000-sq.-ft. concrete and brick structure contains the latest in sausage-making facilities. Air-conditioned throughout, branch has eight refrigerated rooms and two freezers. As many as six railroad cars and four trucks can be unloaded at one time. Formal opening of new branch was attended by more than 2,000 retailers and business and civic leaders. Opening coincides with Decker's 43rd anniversary in Texas. First Texas branch house of Mason City (Iowa) plant was opened in Texarkana in 1912. Armour and Company acquired Decker in 1935 and has continued to operate it under that name.

# CHASE

**makes 'em all**

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**BARREL COVERS  
and  
DRUM HEADERS**

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Polyethylene lined Multiwall bags can save on the average of 80¢ for each barrel they replace. Eliminates barrel reprocessing, shipping of empties.

Various size and shape sheets of burlap bonded firmly with a protective resin to crinkled waxed kraft for complete protection and durability. With or without fasteners. Plain or printed.

Right size, right shape. Sharp, clear brand printing, with or without grease-proof liners. Strongly sewn, top quality materials.

Finest, pure, non-contaminating cotton. Wide range of sizes, printed with color-fast brand markings.

Crinkled kraft, waxed or unwaxed, made in sizes and shapes for your specific needs. Meets all U. S. Dept. of Agriculture requirements.

Complete line for bags, boxes, barrels or drums. Crinkled kraft one-way stretch or crinkled and pleated for all-direction stretch. Poly Liners for the ultimate in protection.

For every need: crinkled kraft and asphalt, crinkled kraft and polyethylene, textiles and polyethylene. Available in all sizes, all type bags.

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PROMPT SHIPMENTS,  
WHATEVER YOUR REQUIREMENTS**

**PLACE YOUR NEXT ORDER WITH:  
CHASE BAG COMPANY**

General Sales Offices:  
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30 BRANCHES AND SALES OFFICES—COAST-TO-COAST

California since he left Monterey in 1938. The new concern will employ 20 to 25 persons. **TED TRAUTMANN** is superintendent. Product is distributed under the brand name of "Heidelberg." Krieger's partner in the business is **H. K. GILLMAN** of Tobin Packing Co., Inc., Rochester, N. Y. Part of their Monterey building is leased to Luce Packing Co. of San Francisco.

Rayner Packing Co., Houston, has opened its seventh retail meat outlet in that city. **G. M. RAYNER**, president, announced. He said there has been excellent public acceptance of the company's "pasture-to-package" plan of meat processing and selling.

Construction of two new coolers is to begin soon at New Orleans Butcher's Co-operative Abattoir, Inc., New Orleans.

**C & C Packing Co.** opened for business in Phoenix, Ariz. Partners in the new venture are **JOE CHLAVIN**, formerly of Los Angeles, and **GEORGE CROCKETT**, previously with Goldring Packing Co., Los Angeles. The company is slaughtering cattle and making sausage. Capacity is approximately 50 head per day.

Signal Meats, sausage and pickled products manufacturer in Los Angeles, is negotiating for a 9,600-sq. ft. plant. The firm plans to expand production and acquire federal inspection, according to **RALPH TABAK**, company owner.

Meadowbrook Meats, Inc., was organized in Philadelphia as a new corporation to process, supply, buy, sell, trade and deal in and with meat products. The firm will specialize in sales to restaurants, hotels, clubs, camps and institutions. **ARTHUR S. LORCH** is the company's legal counsel.

## TRAILMARKS

**NATHAN MORANTZ** of State Packing Co., Los Angeles, chairman of the board of directors of the Western States Meat Packers Association, will be honored by the Associated Meat Jobbers of Southern California at the jobbers' annual dinner June 3. Morantz will receive the association's "Un Petit Peu" award, which has been conferred for several years upon members of the meat industry who have contributed to its overall welfare in some outstanding manner. Morantz was chosen in recognition of his service to the industry in Southern California.

Foster Beef Co., Manchester, N. H., recently was presented with the first in a series of monthly \$100 savings



GOLDEN ANNIVERSARY gift from employees is presented to William J. Foell by John Kaczynski, foreman, in photo at



left while Jack Mrocza, 45-year veteran, looks on. At right, gift, a briefcase, is admired by Foell and daughter, Eileen.

## Founder Honored on Canning Firm's 50th Anniversary

**F**IFTY years without any trouble . . . What could be wrong now?" wondered WILLIAM J. FOELL as he followed his plant superintendent to the label and pack floor of Foell Packing Co., Chicago, and found all his employees gathered there.

"I wish you'd come upstairs with me. I'm having a little trouble," JAMES R. MOORMAN, superintendent, had told him a few moments before.

That's the way the more than 100 employees of the pioneer meat canning firm managed to surprise Foell completely in honoring him with a golden anniversary party 50 years, almost to the day, after he opened his first Chicago plant.

It hadn't been easy to smuggle in the huge anniversary cake or the briefcase they'd all chipped in to buy, but the effect was well worth the effort. JOHN KACZYNSKI, foreman since 1934, presented the gift and a scroll, signed by each worker, which paid tribute to their employer. Many of them have had long years of association with the firm, including JACK MROCZKA, who started in 1910. Miss JOSEPHINE NOVAK, forelady, who was unable to attend the sur-



THIN-BLOWN tumbler of dried beef that won award back in 1915 and the award are displayed by W. J. Foell.

prise party because of illness, has been with the company since 1908.

Foell opened shop in 1905 at 22nd & Archer, Chicago, with two employees who helped him pack dried beef in 5-lb. cartons, which he sold to meat markets and restaurants. The plant was a former retail butcher shop turned over to him by his father, CHARLES, who had been in the meat business in Chicago since 1868.

Young Foell also distributed boiled ham and sausage but dried beef was his specialty. He started canning in glass in 1908 and the following year began using tin cans with lids that had to be soldered on. Foell's company was the first in the industry to use a thin-blown glass tumbler. He still has in his desk a thin glass jar of the dried beef that won a red ribbon award at the Panama Pacific International Exposition in San Francisco in 1915. Also in his desk is the 5,000,000th can that came off the production line back in 1939.

Foell moved in 1924 to his present plant at 3117 W. 47th st., where the firm now produces some 35 different items and sizes. His daughter, EILEEN, is active in the business and serves as vice president.

One of the founders of the National Meat Canners Association as well as treasurer and a director of the group, Foell stresses the importance of producing a quality product to attain success in the meat canning industry. "You also have to be willing to try something new," he said.

bond awards by Basic Food Materials, Vermilion, O. Monthly presentation of a \$100 bond is made to the meat packer or processor who has done the most outstanding job of promoting and selling products made on Basic's automatic meat and patty molding and packaging machine.

A plaque honoring the memory of the late OSCAR F. MAYER has been presented to HAROLD M. MAYER, Oscar Mayer & Co. vice president and

Chicago plant manager, by delegates representing 7,000 production workers at the company's six plants. The plaque lauds the company founder for his statesmanship and fair and honest dealings with the union.

W. F. Thiele Co., Milwaukee, is the subject of a story in the May issue of *International Trail* magazine, nationally-circulated publication of the International Harvester Co. motor truck division. The story traces the

career of W. F. THIELE since his immigration to this country in 1924. His firm today markets more than 100 varieties of meats and sausage, many of which are specialty items produced for various Milwaukee nationality groups.

Two John Morrell & Co. men have been appointed to civic posts by the Ottumwa City Council. OAKLEY CHEEVER, editor of *The Morrell Magazine*, was named to the library board

# STYRON<sup>®</sup> plastic containers



Speed up turnover for your meat products... put them on appetizing display in this crystal-clear packaging!

It's every product for itself on the shelves of today's self-serve markets! That's why it will pay you to make your meat product its own best salesman in sparkling, transparent containers made of Styron<sup>®</sup>.

Put that taste-tempting goodness on display... let the customers see what's inside... and you'll win the sales! Moreover, lightweight Styron containers are easy to handle

... reduce shipping costs... minimize breakage and rejects. They give you and your customers every packaging advantage.

Give your product a new sales lift with this packaging that stars in any market. Look into Styron containers... your customers will! THE DOW CHEMICAL COMPANY, Midland, Michigan, Plastics Sales PL 475CC.

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and PAT ORMAN of the personnel department was appointed to the civil service commission.

JOSEPH WEBER, formerly with the Chicago office of John Morrell & Co., has joined Walsh-Brown-Heffernan Co., Chicago, packinghouse brokerage firm. He will handle the lard department.

MEL DARACK, treasurer and manager of Dirigo Sales Corp., Boston, has been on an extensive business trip to Europe for the past several weeks. His itinerary included Holland, Denmark, Germany, Switzerland and England.

CHARLES M. ROBBINS, JR., partner in Robbins Packing Co., Statesboro, Ga., has been named president of the Statesboro Rotary Club.

A safety plaque has been awarded to Hess Sausage & Provision Co., Milwaukee, by Hardware Mutuals, its insurance carrier, for working a year with a minimum of compensable industrial injuries.

BEN MILLER, vice president and general manager of Union Packing Co., Los Angeles, started a two-month motor tour of Europe with his wife, SYLVIA. Miller plans to visit a few plants on the continent.

"Chorizo," a Mexican sausage, is a big seller among products of Montes Packing Co., El Paso, Tex., according to THOMAS R. MONTES, owner of the concern. Started with three employees in 1930, the company now employs 45.

Mindel & Co., Los Angeles hide brokerage firm, is enlarging its building at 3520 E. Vernon ave.

JOHN HARTMEYER, vice president and general manager of Marhofer

Packing Co., Inc., Muncie, Ind., is serving as special gifts chairman in the finance campaign of St. Mary's Church in Muncie.

SYLVAN KADISON, president of Kadison-Schoemaker, Chicago, has been devoting six weeks to a firsthand observation of methods and techniques employed by the K-S associate firm at Deventer in the Netherlands.

Formal opening of the new dry and cold storage warehouse of United States Cold Storage Corp. at 1101 N. E. 23rd st., Fort Worth, Tex., has been set for Thursday, June 9.

The Allied Renderers Association will hold its second annual golf outing at the Orange County Country Club, Middletown, N. Y., June 23.

T. O. WALLER, manager of the Swift & Company plant at Marshalltown, Iowa, has been elected president of the local Rotary Club.

## DEATHS

ARCHIE L. SCOTT, 62, head of the beef department of Swift & Company, Chicago, died May 14. He had been with the firm for 42 years and headed the beef department for the past three years. Survivors include the widow, ALETHA; a son, JOHN R., who is manager of Swift's ice cream plant in Amarillo, Tex., and two daughters.

ARTHUR BARTRON, 74, construction superintendent for Auburn Packing Co., Inc., Auburn, Wash., died recently. He designed and supervised the construction of several large packinghouses, including the old Acme Packing Co. and City Packing Co. in Seattle and the Auburn plant. Bartron had been associated with packing companies since 1912.

## Curtis Packing Expansion To Double Plant's Capacity

A current expansion program at Curtis Packing Co., Greensboro, N. C., will nearly double the plant's present capacity, E. H. CURTIS, president, announced.

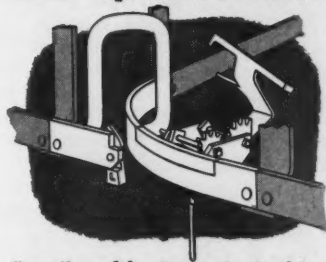
Expected to be completed by early September, the project covers a complete new beef operation, including a new kill floor, chill cooler, holding cooler, hide cellar and a new inedible offal room. The old kill floor is being remodeled to adapt it to a more efficient hog and calf kill.

Also being built are a new pork curing cellar and a new lard rendering room in which new processing equipment will be installed. The present beef sales cooler is being remodeled for order makeup and ship-

ping operations, and the curing room is being converted to a beef boning and fabricating operation. New welfare rooms for the employees also are being added. A new packing cooler, at least two new smokehouses and a freezer for the storage of inedible offal are planned for the future, Curtis said.

Reinforced concrete, brick and tile construction is being employed throughout. J. S. Ferree Construction Co. holds the building contract. The Cincinnati Butchers' Supply Co. is furnishing the kill floor equipment and tracking. Piedmont Engineering Corp. is installing the refrigeration, and The Allbright-Nell Co. is supplying a new silent cutter.

## Le Fiehl All-Steel Gear-Operated Switch



### For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiehl all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for  $\frac{3}{4}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ ",  $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

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## H. L. SPARKS & CO.



## Humane Slaughter

[Continued from page 30]

slow operating, and must be placed practically against the wiggling animal's head for successful stunning, which is rather difficult to accomplish at times. Also, the bolt makes the edible brains inedible and defaces the hide—thus lessening the overall value of the animal to the producer.

"It is hoped that the two new guns will correct some of the disadvantages of the Cash pistol.

"One of the newly developed guns, a 10-shot affair on a captive bolt principle, weighs only 2½ lbs., compared to the 6 lbs. of the Cash pistol. The second gun, based on the jackhammer principle, has been designed to knock out the animal without penetration of the skull.

"It would seem from the description given us that the second gun is the most promising.

"In addition to the new gun development, the committee is investigating a method suggested by Dr. Young, Western Regional Director of the American Humane Association, embodying the adaptation of work on euthanasia and revealed by the high altitude tests carried on by the Air Force. Some special work in connection with this is now being done at Iowa State University by Dr. Grayson. He reported that experiments have convinced him that there is no pain resulting from the absence of oxygen in the air. However, further work is definitely needed to determine whether such a method could be adopted by the industry at a reasonable cost.

"As you know, the meat packing industry is responsive to its obligations to the Humane Societies and endeavors in every way to accomplish a method for slaughter which will be acceptable to you. We must constantly bear in mind that the criterion for humane slaughter may differ depending upon individuals or segments of the humane movement. For example, many societies employ carbon monoxide for destroying animals; others use carbon dioxide; and some use euthanasia. Still others are using electrical current. We believe that this is evidence that there is no unanimity of opinion in the humane movement concerning which is the preferable method. This lack of unanimity in the humane movement, of course, is a problem facing the meat packing industry in its efforts to develop a new slaughtering method that will be satisfactory to all concerned.

"This problem of humane slaughter and the bringing together of the ideas of this industry and the humane

movement has a long history.

"It is apparent that through the years much has been done through cooperative efforts based on mutual confidence and respect. We believe that the answer to this delicate and difficult problem is eventually arrived at not through legislation but through a meeting of minds of people—combining the idealistic approach plus the practical facts we are facing.

"We at the American Meat Institute are most sympathetic with the ideals to which you are dedicated, and we reiterate our determination to lend our closest cooperation with you on mutual problems."

## No Hormones Found in Meat From Feed Tests

Assay of the meat from hormone-fed steers showed no residual hormone, and assay of carcasses from stilbestrol-fed hogs failed to reveal any estrogenic activity, according to reports on two research projects which were published in the *Journal of Animal Science* for May, 1955.

In one investigation of "The Effect of Oral Administration of Hormones on Growth Rate and Deposition in the Carcass of Fattening Steers," carried on by T. W. Perry, W. M. Beeson, F. N. Andrews and Martin Stob, Purdue University Experiment Station, oral administration of either diethylstilbestrol or hexestrol to steers resulted in increased gains and lowered feed requirements. No residual hormone was found, whether the feeding of hormones was discontinued one or seven days prior to slaughter.

In a study of "The Effect of Orally Administered Stilbestrol and Testosterone on Growth and Carcass Composition of Swine," by the same men at Purdue, it was found that while the administration of the hormones did not improve growth rate or feed efficiency, testosterone feeding appeared to improve the appearance of sides and jowls and resulted in heavier lean cuts. The four lean cuts represented 62.4 per cent of the weight of the cuts from testosterone-fed hogs as against 58.8 per cent for the control animals.

## American National Growing

The New York Beef Cattlemen's Association this week became the 24th state cattle group to affiliate with the American National Cattlemen's Association, Jay Taylor, American National president, and C. H. Bantham, Cooperstown, president of the New York association, announced. The New York group is the first eastern affiliate of the ANCA.

## Another Safety Award Presented to Provisioner

For the seventh consecutive year, THE NATIONAL PROVISIONER has been presented with a Public Safety Award by the National Safety Council. The Provisioner was the only publication in the food industry to receive the 1954 award which "is made annually to public information media for exceptional service to safety."

Award judges were Robert R. Burton, vice president, Needham, Louis and Brorby, Inc.; Hugh Curtis, editor, *Better Homes & Gardens*; Norman Damon, vice president, Automotive Safety Foundation; Ralph W. Hardy, vice president, National Association of Radio and Television Broadcasters; Wesley I. Nunn, advertising manager, Standard Oil Co. (Ind.); Dr. Albert A. Sutton, professor of journalism, Medill School of Journalism, Northwestern University, and Basil L. Walters, director, Knight Newspapers.

## Army Is Optimistic About Radiation Sterilization

The future of radiation sterilization of foods was described by Army officials as very promising at a recent hearing before the research and development subcommittee of the Congressional Joint Atomic Energy Committee.

"Although radiation sterilization is not yet a commercial reality, the possibilities for the future are most encouraging," said Major General K. L. Hastings, Army Quartermaster General. He said the QM program contemplates the design and construction of a pilot plant facility having a capacity of approximately 1,000 tons per month in 1958.

Dr. Ralph G. Siu, technical director of the Quartermaster General's research and development division, said there are still some difficulties with off-flavors and off-odors resulting from radiation. He testified, however, that the current state of the art is "very optimistic."

Dr. H. F. Kraybill, Army Medical Nutrition Laboratory, Denver, announced that a group of nine volunteers has started a two- to three-month diet of irradiated foods.

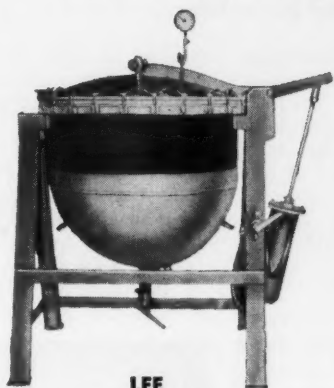
## Tampico Ships Again

The Empacadora de Tampico, operated by the Mexican government, has been authorized to fill an order for 3,000 tons of refrigerated meat for West Germany, after a long suspension imposed to halt exports of meat. A shortage of meat for the home market caused the suspension.

# These LEE KETTLES

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**MEAT and POULTRY  
PROCESSING**



**LEE  
PRESSURE COOKER**

- Saves 75% of open cooking time
- Increases yield
- Assures better flavor



**LEE  
DOUBLE-MOTION MIXING KETTLE**

- For Gravies, Sauces and fillings
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Hydraulic-operated cylinders assure positive control and safe and easy operation.



**LEE  
MEAT BRAZING KETTLE**

- Output of 1200 lbs. per hour
- Needs only one operator
- Easily drained and dumped

Write for technical bulletins fully describing each kettle

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**We deal in  
Straight or Mixed Cars  
BEEF · VEAL  
LAMB · PORK  
AND OFFAL**

- Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

- Fully equipped coolers for your protection.

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For Tomorrow's Business

## PERFECT CUTS

with the

**B&D**

**BEEF RIB BLOCKER  
SAW**



No. 6 in a series of B&D advertisements featuring individual items in the full line of B&D Packer-Approved Machines.

Expertly designed and built to meet the industry's need for a light-weight, easy-to-use machine for speedy and accurate sawing of rib bones in beef carcasses. Any packinghouse man can operate this saw with expert efficiency!

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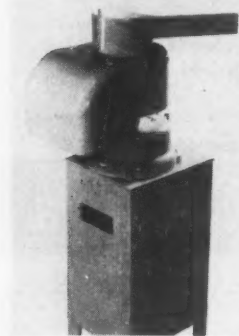
Invest in the Best . . . Buy B&D Machines



# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**MEAT CUTTING MACHINE (NE 188)**—A new machine that cuts instead of grinds meat into hamburger and removes gristle, operates on a centrifugal force basis. Meat is fed into the top of a vertical cylinder which revolves at 1800 rpm. The sides of the cylinder are perforated. At the bottom is a turntable revolving at 1200 rpm., and attached to it are two knives extending upward



along the inside walls of the cylinder. As the cylinder turns, meat is pressed by centrifugal force against the perforations and the knives shear off meat particles. Tough gristle will not enter the perforations but falls back into the center where it forms a ball that can be discarded. The cutter is said to prepare product faster and provide greater yield through less waste in trimming. Other advantages claimed are better natural color in raw meat, even mincing of the meat and lack of gristle. According to the maker, Gifford-Wood Co., meat cut with the machine was kept for four days in a packing-house test.

**DODGE ADDS POWER, STYLE TO TRUCK LINE (NE 191)**—Seven engines with 12 different horsepower ratings will power the new C-3 Series of Dodge trucks. Greatly in-



creased power, new cab styling with wrap-around windshields and rear windows, new automatic transmissions and expansion of power steering and power brakes into additional models are some of the new features. Maximum gross vehicle weight ratings range from 4,250 to 40,000 lbs., while gross combination weights range up to 60,000 lbs. Three basic V-8 engines, all using regular grades of gasoline, power the low-tonnage, medium-tonnage and high-tonnage trucks in the new C-3 series. V-8 horsepower ratings are 169, 175, 193 and 202. The C-3 Route-Van delivery truck is powered by a 6-cylinder, 103-hp. engine.

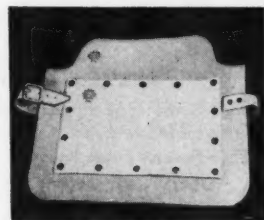
**METALLIC COLORED CASINGS (NE 195)**—The Plastic Films division of Tee-Pak, Inc., has developed, thus far, gold and silver metallic colored plastic food casings. They are available in either Saran roll stock or Saran tubes. Both are used in chub packaging of meats, spreads and other

food products. The double wound casings are manufactured under Tee-Pak's Unilox printing process in which the ink is laid down between two plies of film and therefore is protected from scuffing and does not come in contact with product.

**NEW CHLORINATED CLEANER (NE 197)**—Oakite Products, Inc., has introduced Chlor-tergent, for cleaning, deodorizing and sanitizing. The material is said to provide 140 parts per million of available chlorine at concentrations of ½ oz. to the gallon of water, and cleaning properties which quickly wet out, penetrate, and dissolve protein and inorganic soils. According to Oakite, the material destroys bacteria and odors on contact and brightens stainless steel as it cleans. It forms no suds in solution. It is readily

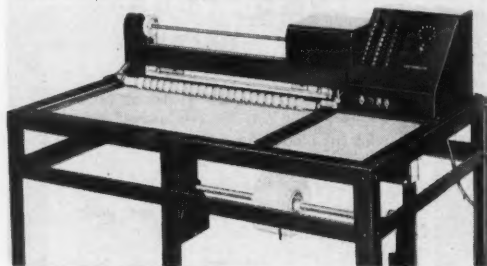
soluble in cold or warm water and may be applied by brushing, swabbing or circulation.

**HEAVY DUTY APRON (NE 194)**—Developed for meat boners, this new heavy weight grain leather apron features a detachable snap-on patch in the center. It is said that the user can



break in and keep this apron longer because the patches can easily be replaced when worn. The apron, made by Wheeler Protective Apparel, Inc., has a fine grain leather belt at the waist with adjustable buckle.

**AUTOMATIC SHEETER AND BAG MAKER (NE 192)**—All types of plastic film, cellophane, Pliofilm, polyethylene and similar wrapping materials can be measured automatically, dispensed and cut from roll stock in flat sheets or made into bags with this machine. By simply pressing buttons on control panel at right, the machine will vend sheets



or sealed bags from 4-in. up to 31-in. lengths in 1-in. steps. Unit may be quickly converted to ½-in. steps by flipping toggle switch for selection of lengths in 1-in. increments from 4½ in. to 31½ in. The machine, made by Lectromatic Devices, Inc., makes up to 3,600 bags per hour depending on length. It will handle rolls up to 22 in. wide. Sealing heat is controlled with a dial, far right, with numbers indicating the amount of heat needed for each specific job of bag making.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner giving key numbers only (5-21-55).

Key Numbers .....

Name .....

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Don't  
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Try  
amazing NEW  
OAKITE

# RUSTRIPPER

Cleans trolleys effectively  
in ONE operation—with NO metal loss!

Part of your profits drain away everytime a side of meat goes on the weighing scale attached to an etched or corroded trolley that falls below your standard weight allowance. Now, you can stop that unnecessary loss with Oakite RUSTRIPPER—the remarkable alkaline cleaner that won't affect sound metal.

*"The prettiest trolleys I've ever seen!"*  
*"Best condition they've ever been in!"*  
*"I wouldn't believe it if I hadn't seen it!"*

These are just a few of the enthusiastic comments received from meat packers everywhere, since they've tried revolutionary Oakite RUSTRIPPER for conditioning black iron trolleys and hooks. Oakite RUSTRIPPER not only eliminates costly trolley damage and corrosion, but is fast and economical as well. Check these important advantages:

- Removes grease, rust, paint in ONE operation
- Won't corrode or etch metal
- Requires no special stainless steel tanks
- Is odorless and non-toxic
- Creates no disposal problem

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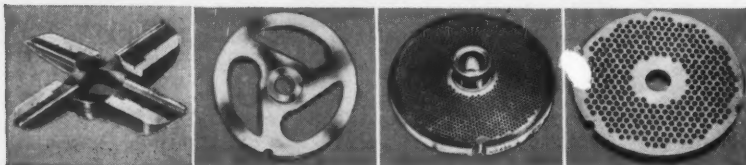
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ROSS SANDLOS

ROSS SANDLOS, who has been active in meat packing plants and is familiar with curing and sausage making operations, has been appointed West Coast representative for this New York firm. The com-

pany maintains a spice and seasoning warehouse in San Francisco to service West Coast meat packers and sausage manufacturers.

SUTHERLAND PAPER CO.: W. B. "RED" COMBS, former sales representative of this Kalamazoo firm in El Paso, Tex., has been assigned a territory which includes part of Kansas and Nebraska and all of Colorado and Wyoming, with headquarters in Denver. A. L. LEE has been assigned to New Orleans. His territory includes part of Mississippi, Louisiana and Alabama.

### BASIC FOOD MATERIALS, INC.:

JOHN GRABLE has been named mid-west district manager for this Vermilion, Ohio, firm. His territory covers Wisconsin, Minnesota, Iowa, Upper Michigan and the Chicago district. Formerly sales representative in Chicago, Grable has had meat processing experience at Krey Packing and John Morrell.

DEWEY & ALMY CHEMICAL CO.: Appointment of JOHN W. HARRISON, development engineer, as Cryovac field development manager, has been announced by ROBERT D. LOWRY, technical director, Cryovac division. Lowry also named WILLIAM S. HARDIN as Cryovac district sales manager for Chicago. Hardin, who has been with the company on the West Coast, is an economics graduate of the University of California. He served with the army in Europe and worked as a salesman for International Business Machines.

CROWN CORK & SEAL CO., INC.: Addition of three sales representatives to the Atlantic area sales force has been announced by ROBERT F. DUEMLER, vice president of sales, Can division, of this Baltimore firm. The men are JOHN C. EISSLER, Philadelphia district; W. GARRETT GRIGGS, Orlando district, and DONALD F. NESBITT, JR., Baltimore district.

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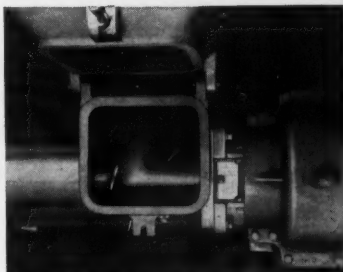
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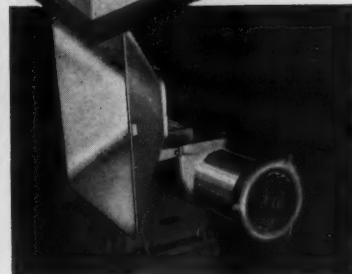
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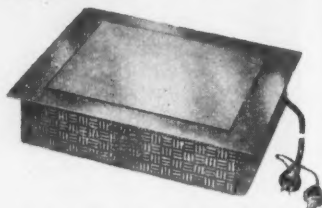
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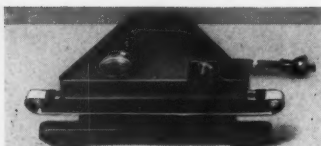


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### Louisiana Livestock Groups Ask State Aid

Appropriations adding up to approximately \$2,000,000 were proposed to the newly-convened Louisiana Legislature for agricultural programs, including Bang's disease control, a livestock diagnostic laboratory and cattle marketing assistance.

A proposed \$1,500,000 appropriation for stepped up efforts to curb Bang's disease was backed by 18 livestock groups, including the Louisiana Cattlemen's Association, Louisiana Farm Bureau Federation, the Dairy Products Association and others. Also backing the proposal were the State Board of Health and the Louisiana State University School of Agriculture.

An appropriation of \$25,000 was asked by the State Agriculture Department to hire two inspectors as part of a new experimental program aimed at protecting farmers selling cattle at auction barns. Under the plan, similar to a Virginia program, the state plans for the first time to place agents at the barns capable of giving the farmers estimates of the value of their animals on the hoof.

### Census Bureau Asks For Business Reports

The Bureau of Census is urging business men to file their reports for the 1954 Censuses of Business, Manufactures and Mineral Industries within the next three weeks. The Bureau's 38 temporary field offices are concentrating on the task of collecting reports and are requesting co-operation from businesses in filing these reports in compliance with the Census law.

### Russia Gets Major Share of Uruguayan Beef Exports

The Soviet Union was the leading export market for Uruguayan frozen beef in 1954 for the first time, replacing the traditional British market.

Of total frozen beef exports amounting to 108,000,000 lbs., Russia received 66,500,000 lbs. Brazil was second with 6,200,000 lbs. and Greece was third with 3,300,000 lbs. British purchases amounted to 31,000 lbs.

### Senate Group Nods to SBA

A bill to extend the Small Business Administration for two years and raise its loan limit from \$150,000 to \$200,000 has been approved by a Senate small business subcommittee. The bill now goes to the Senate Banking Committee. The SBA will die June 30 unless extended.

## New type Patapar... for **positive control of grease penetration**



### ***Stops oil and grease crawl***

This special new type of *Patapar Vegetable Parchment* is light in weight, yet so grease-proof that oil placed on it stops right there. The oil does not spread or crawl over the surface. It does not "wet" the Patapar. It does not seep through.

For products with high content of grease, fat or oils, this special Patapar provides a low cost packaging material that stays clean, stainless — helps prevent rancidity. Butter, bacon, hams, sausage, fresh and canned meats, lard, margarine are a few of the products protected in its clean, strong folds.

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Where there is grease, there is usually moisture — Patapar has the answer for that, too. It has the same permanent, high wet-strength that is inherent in all the many types of Patapar Vegetable Parchment.

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# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Off From May High

Meat production under federal inspection last week declined 4 per cent to 369,000,000 lbs. from 384,000,000 lbs. the previous week, but was in excess of output during the similar period of 1954, which amounted to 339,000,000 lbs. Beef and pork accounted for the decline. Output of beef was off about 7 per cent, but stood 3 per cent above last year, while that of pork dipped 3 per cent from the week before, but held 24 per cent larger than a year earlier. Production of veal and lamb showed small to moderate increases over the previous week, but larger margins over last year. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
May 14, 1955	363	194.6	1,014	142.2	369
May 7, 1955	389	208.5	1,047	144.4	381
May 15, 1955	352	189.4	820	121.4	339

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
May 14, 1955	147	17.5	305	14.9	369
May 7, 1955	156	16.9	295	14.2	381
May 15, 1954	128	15.5	266	12.4	339

1950-54 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-54 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
May 14, 1955	965	536	247	140
May 7, 1955	965	536	244	138
May 15, 1954	964	538	260	148

	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. lbs.
	Live	Dressed	Live	Dressed	
May 14, 1955	215	120	102	49	14.6
May 7, 1955	210	117	100	48	14.8
May 15, 1954	217	121	96	47	13.7

## AMI PROVISION STOCKS

Total pork stocks of 367,600,000 lbs. on May 14 showed a decrease of 5 per cent from April 30 stocks of 385,000,000 lbs., but were 10 per cent larger than the 333,600,000 lbs. on May 15, 1954, the American Meat Institute has reported.

Lard and rendered pork fat holdings totaled 87,800,000 lbs. compared with 85,800,000 lbs. two weeks before and 58,900,000 lbs. a year earlier.

	May 14 stocks as Percentage of Inventories on	
	Apr. 30 1955	May 15 1954
HAMS:		
Cured, S.P.-D.C.	106	106
Frozen for cure, S.P.-D.C.	85	105
Total hams	94	105
PICNICS:		
Cured, S.P.-D.C.	104	121
Frozen for cure, S.P.-D.C.	91	113
Total picnics	95	115
BELLIES:		
Cured, D.S.	102	103
Frozen for cure, D.S.	93	176
Frozen for cure, S.P.-D.C.	95	119
OTHER CURED MEATS:		
Total other	95	87
FAT BACKS:		
Cured, D.S.	95	62
FRESH FROZEN:		
Loins, spare ribs, trimmings, other—Totals	95	136
TOT. ALL PORK MEATS	95	138
LARD	102	149
RENDERED PORK FAT	103	148

## CHICAGO PROVISION STOCKS

Lard inventories in Chicago on May 14 amounted to 22,148,586 lbs. according to the Chicago Board of Trade. This was an increase compared with the 21,066,292 lbs. of lard in storage on April 30, and 61 per cent above the 13,678,187 lbs. in storage a year earlier.

Total inventories of bellies amounted to 3,510,868 lbs. compared with 3,483,049 lbs. on April 30 and 5,837,222 lbs. a year earlier. Chicago provision items by dates appear below:

	May 14, '55 lbs.	Apr. 30, '55 lbs.	May 14, '54 lbs.
P.S. Lard (a) . . . . .	15,450,783	14,551,687	9,902,939
P.S. Lard (b) . . . . .			
Dry Rendered			
Lard (a) . . . . .	4,036,161	4,151,512	1,733,963
Dry Rendered			
Lard (b) . . . . .		49,930	
Other Lard . . . . .	2,661,642	2,313,163	2,021,261
TOTAL LARD	22,148,586	21,066,292	13,678,187
D.S. Cl. Bellies (contr.) . . . . .	8,800	5,700	36,400
D.S. Cl. Bellies (other) . . . . .	3,502,068	3,477,349	5,800,822
TOTAL D.S. CL. BELLIES	3,510,868	3,483,049	5,837,222
(a) Made since Oct. 1, 1954.			
(b) Made previous to Oct. 1, 1954.			

## Total Meat Production in 1954 Record 25,300,000,000 lbs.; Farm Kill at 10-Year Low

Production of red meat in the United States last year, according to the latest USDA estimate, amounted to a record 25,300,000,000 lbs. This included output in commercial plants and farm slaughter. Last year's output was about 2 per cent larger than the 24,800,000,000 lbs. produced in 1953 and 155,000,000 lbs. larger than the previous record set in 1944.

Beef output set a new mark of 13,000,000,000 lbs., exceeding the previous record of 12,433,000,000 lbs. by 4 per cent. Veal production totaled 1,700,000,000 lbs., 6 per cent larger than the year before. Pork production, at 9,952,000,000 lbs., was down 1 per cent from 10,063,000,000 lbs. in 1953. Lamb and mutton output rose 1 per cent to 734,000,000 lbs. from 728,000,000 lbs. in 1953. Lard production totaled 2,348,000,000 lbs. as against 2,368,000,000 lbs. in 1953.

Farm slaughter of livestock last year declined to its smallest percentages for the various classes in ten years or more. Farm killings of cattle totaled about 941,000 head, or about 3.62 per cent of the grand total. The year before it numbered about 924,000 head, but the percentage was 3.76 of the smaller total kill of 24,529,000 head. In 1946, during price controls, farm slaughter accounted for 5.10 per cent of the year's total cattle kill. Peddling was a common practice then as farmers held stock out of commercial channels in protest of controls.

Calf slaughter on farms last year numbered about 574,000 animals, or about 4.31 per cent of the 13,320,000 aggregate kill, declining from 4.77 per cent in 1953. Hog slaughter last year totaled 72,082,000 head of which 7,255,000 were butchered on farms. Percentagewise, this was 10.06, declining from 10.52 per cent of the 1953 slaughter of 74,783,000 head. The 18.02 per cent farm slaughter in 1946 was the largest in ten years.

Of all meat animals killed on farms each year, sheep comprise the smallest number and percentage. Last year it was 2.02 per cent, down from 2.11 per cent in 1953. Total slaughter for the two years was 16,248,000 and 16,311,000 head, respectively.

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# PROCESSED MEATS . . . SUPPLIES

## April 30 Meat Stocks 16% Larger Than Year Ago; 9% Below Average

THE movement of meats out of cold storage during April followed a fairly normal pattern, with small declines of most items from a month before but total volume of all stocks at 823,132,000 lbs., was

five-year 1950-54 average was 161,365,000 lbs.

There was a relatively small decrease in the volume of pork holdings in April as volume at the end of the month was down only about

of 8,897,000 lbs. on April 30. This year's holdings of the meats were below the average of 10,666,000 lbs.

Veal stocks declined from the other dates compared, but were above average. Such stocks on April 30 amounted to 11,729,000 lbs. compared, 13,018,000 lbs. a year ago and 11,416,000 lbs., the average.

Cold storage holdings of offal amounted to 54,435,000 lbs. for only a small change from 54,588,000 lbs. at the close of March and compared with 47,423,000 lbs. a year ago. Average for such stocks was 55,128,000 lbs.

Stocks of canned meat and meat products rose to 60,073,000 from 58,667,000 lbs. on March 31 and were considerably above the 54,898,000-lb. volume in storage at the close of April last year and larger than the average of 51,644,000 lbs.

Sausage and sausage room products at 14,387,000 lbs. were little different from the other dates compared, but a good deal below the average of 15,395,000 lbs.

### U. S. COLD STORAGE STOCKS, APRIL 30, 1955

	Apr. 30 1955 1,000 lbs.	Apr. 30 1954 1,000 lbs.	Mar. 31 1955 1,000 lbs.	5-Yr. Av. 1950-54 1,000 lbs.
Beef, frozen	122,755	137,571	133,364	150,668
Beef, in cure and cured	8,352	9,413	8,479	10,697
Total beef	131,107	146,984	141,843	161,365
Pork, frozen	390,901	288,381	399,856	392,975
Pork, D.S. in cure and cured	38,495	36,622	38,550	46,542
Pork, S.P. in cure and cured	103,290	95,914	105,123	156,309
Total pork	541,686	420,917	543,529	595,826
Lamb and mutton, frozen	9,715	8,897	9,089	10,666
Veal, frozen	11,729	13,018	12,506	11,416
All offal	54,435	47,423	54,588	55,128
Canned meat and meat products	60,073	54,898	58,667	51,644
Sausage room products	14,387	14,211	14,637	15,395
Total, all meats	823,132	706,348	834,879	901,840

The government holds in cold storage outside of processors hands 5,655,000 lbs. of beef and 9,973,000 lbs. of pork.

about 16 per cent larger than a year ago for April 30. The comparatively rapid movement of beef and pork in retail channels during the month, and so far this year in fact, was the factor which pulled April 30 stocks to about 78,000,000 lbs. below the 901,440,000-lbs. average for the date.

Beef stocks declined by more than 10,000,000 lbs. to 131,107,000 lbs. from 141,843,000 lbs. at the end of March and were nearly 16,000,000 lbs. smaller than the 146,984,000 lbs. at the close of April, last year. The

2,000,000 lbs. at 541,686,000 lbs. from 543,529,000 lbs. a month before. On the other hand, April 30 pork inventories were up about 29 per cent from last year's holdings of 420,917,000 lbs., while the month's slaughter was up only about 8 per cent above a year ago. On the average, April 30 pork stocks were 595,826,000 lbs.

Stocks of lamb and mutton rose to 9,715,000 lbs. from 8,897,000 lbs. at the close of March, but were up moderately from last year's holdings

### Animal Foods Prepared

Canned food and canned of fresh frozen food component for dogs, cats and like animals, prepared under federal inspection and certification in April 1955 amounted to 33,026,154 lbs., according to the U. S. Department of Agriculture. This compared with 33,922,667 lbs. produced in February and 36,401,165 lbs. in April, 1954.

### DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	37%
Pork sausage, bulk	32% @ 33 1/2
Pork sausage, sheep cas.	47% @ 49
Frankfurters, sheep cas.	48 @ 49
Frankfurters, skinless	38 1/2 @ 39 1/2
Bologna (ring)	37 @ 42
Bologna, artificial cas.	33 @ 33 1/2
Smoked liver, hog bungs	41 1/2 @ 43
New Eng. lunch, spec.	55 @ 56
Polish sausage, smoked	60
Tongue and blood	42 1/2
Pickles & Pimiento loaf	33% @ 38 1/2
Olive loaf	35% @ 41 1/2
Pepper loaf	50%

### SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	26	31
Coriander seed	22	27
Mustard seed, fancy	23	..
Yellow American	18	..
Oregano	34	41
Coriander, Morocco	..	..
Natural, No. 1	22	26
Marjoram, French	46	52
Sage, Dalmatian, No. 1	56	64

### DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	85 @ 88
Thuringer	45 @ 49
Farmer	68 @ 70
Holsteiner	70 @ 72
B. C. Salami	76 @ 80
Genoa style salami, ch.	91 @ 94

### SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Reifited	1.10	1.18
Chill Powder	..	47
Chill Pepper	..	41
Cloves, Zanzibar	64	70
Ginger, Jam., unbl.	53	59
Mace, fancy, Banda	1.70	1.90
West Indies	..	1.65
East Indies	..	1.75
Mustard flour, fancy	..	37
No. 1	..	33
West India Nutmeg	..	55
Paprika, Spanish	..	51
Pepper, Cayenne	..	54
Red, No. 1	..	53
Pepper:		
White	70	78
Black	59	67

### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1 1/2 in.	60 @ 80
Domestic rounds, over 1 1/2 inch, 140 pack	75 @ 1.15
Export rounds, wide, over 1 1/2 inch	1.25 @ 1.50
Export rounds, medium, 1 1/2 @ 1 1/2 inch	90 @ 1.10
Export rounds, narrow, 1 1/2 inch, under	1.00 @ 1.25
No. 1 weans, 24 in. up	13 @ 16
No. 1 weans, 22 in. up	9 @ 13
No. 2 weans	8 @ 10
Middles, sew, 1 1/2 @ 2 1/2 in.	1.00 @ 1.40
Middles, select, wide, 2 @ 2 1/2 in.	1.25 @ 1.55
Middles, extra select, 2 1/2 @ 2 1/2 in.	1.95 @ 2.35
Beef bungs, exp. No. 1	25 @ 32
Beef bungs, domestic	21 @ 27
Dried or salt, bladders, piece:	
8-10 in. wide, flat	8 @ 13
10-12 in. wide, flat	9 @ 16
12-15 in. wide, flat	14 @ 22
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.35
Narrow, medium, 20 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.50 @ 3.00
Spec., med., 35 @ 38 mm.	1.70 @ 2.10

Export bungs, 34 in. cut	45 @ 55
Lge. pr. bungs, 34 in.	32 @ 35
Med. prime bungs, 34 in. cut	25 @ 29
Small prime bungs	15 @ 22
Hog middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.70 @ 5.25
24/26 mm.	4.80 @ 5.20
22/24 mm.	4.50 @ 4.95
20/22 mm.	3.25 @ 3.75
18/20 mm.	2.25 @ 2.65
16/18 mm.	1.50 @ 2.00

### CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.95
Refined standard cane gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	7.35
Cerelose, Reg. No. 53	7.35
Ex-Whse., Chicago	7.45

# BEEF-VEAL-LAMB... Chicago and outside.

## CHICAGO May 17, 1955

### WHOLESALE FRESH MEATS CARCASS BEEF

(L.C.I. prices)	
Native steers	
Prime, 600/800	41
Choice, 500/700	36 1/2
Choice, 700/800	36 1/2
Good, 500/700	34
Commercial cows	25
Bulls	26 1/2
Canner & cutter cows	22

### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	56 @58
Foreqtrs., 5/800	46 @35
Rounds, all wts.	46 @47
Trd. loins, 50/70 (lcl)	90 @1.00
Sq. chucks, 70/90	30 @37
Arm chucks, 80/110	28 @64
Ribs, 25/35 (lcl)	62 @29
Briskets (lcl)	28 @10
Naveis, No. 1	10 @13 1/2
Flanks, rough No. 1	13 @13 1/2

Choice:	
Hindqtrs., 5/800	47 1/2 @28
Foreqtrs., 5/800	27 @44 1/2
Rounds, all wts.	44 @71
Trd. loins, 50/60 (lcl)	70 @30 1/2
Sq. chucks, 70/90	30 @49
Arm chucks, 80/110	28 @29
Ribs, 25/35 (lcl)	48 @10
Briskets (lcl)	28 @13 1/2
Naveis, No. 1	10 @43
Flanks, rough No. 1	13 @31

Good:	
Rounds	42 @43
Sq. cut chucks	30 @31
Briskets	26 @44
Ribs	42 @44
Loins	58 @60

### COW & BULL TENDERLOINS

Cows, 3/4 in. (frozen)	60 @62
Cows, 3/4 (frozen)	78 @78
Cows, 4/5 (frozen)	80 @82
Cows, 5/6 (frozen)	93 @98
Bulls, 5/6 (frozen)	93 @98

### BEEF HAM SETS

Knuckles, 7 1/2 up	40
Insides, 12 up	40
Outsides, 8 up	36

### CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	14 1/2 @15 1/2
Good, 70/down	13 1/2 @14 1/2

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 17	San Francisco May 17	No. Portland May 17
<b>FRESH BEEF (Carcass):</b>			
<b>STEERS:</b>			
Choice:			
500-600 lbs.	\$38.00 @40.00	\$40.00 @41.00	\$39.00 @42.00
600-700 lbs.	37.50 @38.50	38.00 @40.00	38.00 @41.00
Good:			
500-600 lbs.	34.00 @38.00	37.00 @38.00	37.00 @40.00
600-700 lbs.	33.00 @36.00	36.00 @37.00	36.00 @39.00
Commercial:			
350-500 lbs.	32.00 @34.00	34.00 @36.00	33.00 @36.00
<b>COW:</b>			
Commercial, all wts.	26.00 @28.00	28.00 @32.00	27.00 @34.00
Utility, all wts.	25.00 @27.00	25.00 @28.00	26.00 @31.00
Canner-cutter	None quoted	22.00 @24.00	24.00 @27.00
<b>FRESH CALF:</b> (Skin-off)			
Choice:			
200 lbs. down	38.00 @41.00	None quoted	40.00 @44.00
Good:			
200 lbs. down	36.00 @39.00	35.00 @38.00	38.00 @42.00
<b>SPRING LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	39.00 @42.00	40.00 @42.00	37.00 @41.00
50-60 lbs.	36.00 @40.00	38.00 @40.00	37.00 @41.00
Choice:			
40-50 lbs.	39.00 @42.00	38.00 @40.00	37.00 @41.00
50-60 lbs.	36.00 @40.00	36.00 @38.00	37.00 @41.00
Good, all wts.	35.00 @39.00	37.00 @40.00	34.00 @39.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	16.00 @19.00	None quoted	15.00 @18.00
Good, 70 lbs. down	16.00 @19.00	None quoted	15.00 @18.00

### BEEF PRODUCTS

Tongues, No. 1, 100's	25 @27
Hearts, reg., 100's	11 @12
Livers, sel., 30/50's	27 @28
Livers, reg., 30/50's	19 @20
Lips, scalded, 100's	9 @ 9 1/2
Lips, unscaled, 100's	8 @ 8
Tripe, scalded, 100's	5 @ 5
Tripe, cooked, 100's	6 @ 6
Lungs, 100's	7 @ 7 1/2
Melts, 100's	7 @ 7 1/2
Edders, 100's	4 @ 4 1/2

### FANCY MEATS

(L.C.I. prices)	
Beef-tongues, corned	33
Veal breads, under 12 oz.	74
12 oz. up	1.15
Calf tongue, 1 lb./down	21
Ox tails, under 1/4 lb.	15
Ox tails, over 1/4 lb.	20

### BEEF SAUS. MATERIALS FRESH

C. C. cow meat, bbls.	31
Bull meat, bon'ls, bbls.	33 @34 1/2
Beef trim., 75/85, bbls.	21 1/2 @22
Beef trim., 85/90, bbls.	27 1/2
Ron'ls chucks, bbls.	32
Beef cheek meat, trmd.	
bbls.	21
Beef head meat, bbls.	18 1/2
Shank meat, bbls.	31 1/2
Veal trim., bon'ls, bbls.	30 @31

### VEAL-SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	\$43.00 @44.00
Prime, 110/150	42.00 @43.00
Choice, 50/80	35.00 @37.00
Choice, 80/110	38.00 @40.00
Choice, 110/150	38.00 @40.00
Good, 50/80	32.00 @35.00
Good, 80/150	36.00 @36.00
Commercial, all wts.	28.00 @35.00

### CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	41 @42
Prime, 50/60	35 @39
Choice, 40/50	40 @41
Choice, 50/60	34 @38
Good, all wts.	32 @37

## NEW YORK May 17, 1955

### WHOLESALE FRESH MEATS CARCASS BEEF

(L.C.I.)	
Steer:	
Prime, 700/800	\$43.00 @44.00
Prime, 800/900	42.00 @44.00
Choice, 600/800	38.50 @40.50
Choice, 800/900	38.00 @38.50
Good, 500/700	33.00 @37.00
Commercial	30.00 @32.00
Cow, commercial	28.00 @30.00
Cow, utility	25.00 @28.00

### BEEF CUTS

(L.C.I.)	
Prime Steer:	
Hindqtrs., 600/800	57.00 @62.00
Hindqtrs., 800/900	55.00 @58.00
Rounds, flank off	45.00 @46.00
Rounds, diamond bone,	
flank off	45.00 @47.00
Short loins, untrim.	90.00 @105.00
Short loins, trim.	130.00 @145.00
Flanks	14.00 @15.00
Ribs (7 bone cut)	60.00 @65.00
Arm Chucks	32.00 @34.00
Briskets	28.00 @30.00
Plates	12.00 @14.00
Foreqtrs. (Kosher)	35.00 @38.00
Arm Chucks (Kosher)	34.00 @37.00
Briskets (Kosher)	30.00 @34.00

Choice Steer:	
Hindqtrs., 600/800	50.00 @54.00
Hindqtrs., 800/900	49.00 @50.00
Rounds, flank off	44.00 @45.00
Rounds, diamond bone,	
flank off	45.00 @46.00
Short loins, untrim.	72.00 @80.00
Short loins, trim.	95.00 @105.00
Flanks	14.00 @15.00
Ribs (7 bone cut)	48.00 @54.00
Arm chucks	30.00 @32.00
Briskets	28.00 @30.00
Plates	12.00 @14.00
Foreqtrs. (Kosher)	32.00 @34.00
Arm chucks (Kosher)	32.00 @35.00
Briskets (Kosher)	30.00 @32.00

## N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended May 14, 1955 with Comparisons)

<b>STEERS AND HEIFERS:</b> Carcasses	
Week ended May 14	13,282
Week previous	13,988

<b>COW:</b>	
Week ended May 14	1,919
Week previous	1,785

<b>BULL:</b>	
Week ended May 14	407
Week previous	817

<b>VEAL:</b>	
Week ended May 14	18,937
Week previous	12,894

<b>LAMB:</b>	
Week ended May 14	25,278
Week previous	32,027

<b>MUTTON:</b>	
Week ended May 14	603
Week previous	620

<b>HOG AND PIG:</b>	
Week ended May 14	6,240
Week previous	7,510

<b>PORK CUTS:</b>	
Week ended May 14	735,152
Week previous	1,076,372

<b>BEEF CUTS:</b>	
Week ended May 14	152,148
Week previous	129,920

<b>VEAL AND CALF CUTS:</b>	
Week ended May 14	3,000
Week previous	3,000

<b>LAMB AND MUTTON:</b>	
Week ended May 14	16,085
Week previous	59,894

<b>BEEF CURED:</b>	
Week ended May 14	13,182
Week previous	23,357

<b>PORK CURED AND SMOKED:</b>	
Week ended May 14	209,316
Week previous	248,865

<b>LARD AND PORK FAT:</b>	
Week ended May 14	5,222
Week previous	44,930

### LOCAL SLAUGHTER

<b>CATTLE:</b>	
Week ended May 14	11,182
Week previous	11,833
<b>CALVES:</b>	
Week ended May 14	12,012
Week previous	12,042

### FANCY MEATS (L.C.I. prices)

Veal breads, under 6 oz.	51
6 1/2 oz.	50 @52
12 oz. up	89 @92
Beef livers, selected	32 @33
Beef kidneys	12
Oxtails, over 1/2 lbs.	14

### LAMBS

(L.C.I. carcass prices)	
City	
Prime, 30/40	\$41.00 @43.00
Prime, 40/45	42.00 @44.00
Prime, 45/55	40.00 @42.00
Choice, 30/40	40.00 @42.00
Choice, 40/45	41.00 @43.00
Choice, 45/55	40.00 @42.00
Good, 30/40	39.00 @40.00
Good, 40/45	39.00 @41.00
Good, 45/55	38.00 @40.00

Western	
Prime, 40/45 (sprg.)	44.00 @47.00
Prime, 45/50 (sprg.)	40.00 @44.00
Prime, 50/55 (sprg.)	40.00 @44.00
Choice, 40/45 (sprg.)	44.00 @47.00
Choice, 45/55 (sprg.)	40.00 @44.00
Good, all wts. (sprg.)	36.00 @40.00

### VEAL-SKIN OFF

(L.C.I. prices)	
Western	
Prime, 80/110	\$42.00 @45.00
Prime, 110/150	41.00 @44.00
Choice, 80/110	35.00 @39.00
Choice, 110/150	34.00 @40.00
Good, 50/80	29.00 @32.00
Good, 80/110	33.00 @35.00
Good, 110/150	34.00 @36.00
Commercial, all wts.	27.00 @33.00

### BUTCHER'S FAT

Cwt.	
Shop fat	\$1.25
Breast fat	2.00
Inedible suet	2.25
Edible suet	2.25

<b>HOGS:</b>	
Week ended May 14	51,761
Week previous	54,839

<b>SHEEP:</b>	
Week ended May 14	48,530
Week previous	50,116

### COUNTRY DRESSED MEATS

<b>VEAL:</b>	
Week ended May 14	4,746
Week previous	5,098

<b>HOGS:</b>	
Week ended May 14	24
Week previous	73

<b>LAMB AND MUTTON:</b>	
Week ended May 14	74
Week previous	211

## PHILA. FRESH MEATS

Tuesday, May 17, 1955

<b>WESTERN DRESSED</b>	
<b>BEEF (STEER):</b> (cwt.)	
Choice, 500/700	\$39.50 @42.00
Choice, 700/900	39.00 @41.00
Good, 500/700	36.50 @38.50

<b>COW:</b>	
Commercial, all wts.	29.00 @31.75
Utility, all wts.	26.50 @29.00

<b>VEAL (SKIN OFF):</b>	
Choice, 80/110	37.00 @39.00
Choice, 110/150	38.00 @40.00
Good, 50/80	32.00 @34.00
Good, 80/110	33.00 @35.00
Good, 110/150	34.00 @36.00
Commercial, all wts.	28.00 @32.00
Utility, all wts.	24.00 @28.00

<b>LAMB:</b>	
Prime, 30/50	40.00 @43.00
Prime, 50/60	38.00 @40.00
Choice, 30/50	40.00 @43.00
Choice, 50/60	38.00 @40.00
Utility, all wts.	30.00 @37.00
Utility, all wts.	34.00 @37.00

<b>MUTTON (EWE):</b>	
Choice, 70/down	20.00 @22.00
Good, 70/down	18.00 @20.00

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, May 18, 1955)

SKINNED HAMS			BELLIES		
Fresh or F.F.A.		Frozen	Fresh or F.F.A.		Frozen
44	10/12	44	20 1/2	6/8	20 1/2
44	12/14	44	27	8/10	20 1/2
43 1/2	14/16	43 1/2	27	10/12	27
41 1/2	16/18	41 1/2	27	12/14	27
39 1/2	18/20	39 1/2	23 1/2	14/16	23 1/2
38 @ 38 1/2	20/22	38 1/2	23 1/2	16/18	22 1/2
36 1/2	22/24	36 1/2	20	18/20	20
33 1/2	24/26	33 1/2	GR. AM. BELLIES D.S. BELLIES		
32 1/2	25/30	32 1/2	Clear		
29	25/up, 2s in	29	16 1/2	18/20	18 1/2
Note—Regular Hams 2 1/2¢ under skinned.			16 1/2	20/25	18 1/2
			16 1/2	25/30	18a
			13	30/35	15a
			12 1/2	35/40	14a
			11	40/50	13 1/2a
FRESH PORK CUTS			FAT BACKS		
Job Lot		Car Lot	Fresh or Frozen		Cured
49	Leins, und. 12	47	9n	6/8	9n
46	Leins, 12/16	45	9 1/2 n	8/10	9 1/2
40	Leins, 16/20	38	9 1/2 n	10/12	10
35	Loins, 20 up	35 1/2	10 1/2 n	12/14	10 1/2
29 @ 29 1/2	Bost. Butts, 4/8	29	11n	14/16	11 1/2
26	Bost. Butts, 8/12	26	11 1/2 n	16/18	11 1/2
26	Bost. Butts, 8, up	26	11 1/2 n	18/20	11 1/2
37 @ 38	Ribs, 3/dn.	35	11 1/2 n	20/25	11 1/2
27 @ 28	Ribs, 3/5	26	PICNIC HAMS		
23 @ 24	Ribs, 5/up	21 1/2 n	Fresh or F.F.A.		
			26 @ 26 1/2	4/6	26n
OTHER CELLAR CUTS			25 1/2 @ 25 1/2	6/8	25 1/2 n
Fresh or Frozen			25	8/10	25
12 1/2 n Square Jowls			21n	10/12	21n
9 1/2 @ 9 1/2 Jowl butts, loose			19 1/2 n	12/14	19 1/2 n
11n Jowl butts, boxed, unq.			19 1/2 @ 19 1/2	8/up, 2's in.	19 1/2 n

## LIGHT, MEDIUMWEIGHT HOG VALUES DIP

(Chicago costs and credits, first two days of the week)

Hog cut-out values changed unevenly this week. Light hogs were off the most and heavies gained in value due to lower live costs to packers. Meat prices were little changed from a week ago on all weight ranges.

—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$12.58	\$18.18	\$11.94	\$16.77	\$10.90
Fat cuts, lard	\$5.97	\$7.31	\$5.01	\$7.10	\$4.50
Ribs, trims, etc.	\$1.69	\$2.33	\$1.51	\$2.13	\$1.42
Cost of hogs	\$18.11	\$17.75	\$17.75	\$17.07	\$15.42
Condemnation loss	.02	.02	.02	.02	.02
Handling, overhead	1.43	1.27	1.27	1.16	1.16
TOTAL COST	\$19.56	28.14	\$19.04	26.81	\$18.25
TOTAL VALUE	19.35	27.82	18.47	26.00	23.50
Cutting margin	-.21	-.32	-.57	-.81	-.43
Margin last week	+.08	+.12	-.33	-.48	-.18

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles May 17	San Francisco May 17	No. Portland May 17
<b>FRESH PORK</b> (Carcass): (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs. ....	None quoted	None quoted	None quoted
130-160 lbs. ....	29.50@31.00	None quoted	29.00@30.50
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs. ....	48.00@52.00	54.00@56.00	49.00@53.00
10-12 lbs. ....	48.00@52.00	52.00@54.00	49.00@53.00
12-16 lbs. ....	48.00@52.00	50.00@54.00	48.00@52.00
<b>PICNICS:</b>	(Smoked)	(Smoked)	(Smoked)
4-8 lbs. ....	31.00@36.00	36.00@40.00	33.00@37.00
<b>HAMS, Skinned:</b>			
12-16 lbs. ....	47.00@53.00	56.00@58.00	48.00@52.00
16-18 lbs. ....	47.00@53.00	52.00@56.00	47.00@50.00
<b>BACON, "Dry" Cure No. 1:</b>			
6- 8 lbs. ....	40.00@49.00	50.00@52.00	47.00@52.00
8-10 lbs. ....	39.00@47.00	46.00@50.00	43.00@47.00
10-12 lbs. ....	35.00@45.00	42.00@46.00	40.00@44.00
<b>LARD, Refined:</b>			
1-lb. cartons .....	16.50@19.00	18.00@19.00	15.00@17.00
50-lb. cartons & cans. ....	14.75@18.00	17.00@18.00	None quoted
Tierces .....	14.50@17.50	15.00@17.00	14.00@16.00

## LARD FUTURES PRICES

FRIDAY, MAY 13, 1955			
Open	High	Low	Close
May 12.25	12.25	12.22 1/2	12.25 1/2
July 12.57 1/2	12.57 1/2	12.47 1/2	12.50 1/2
Sep. 12.77 1/2	12.77 1/2	12.67 1/2	12.67 1/2
Oct. 12.55	12.55	12.52 1/2	12.52 1/2
Nov. 12.30	12.30	12.25	12.25 1/2
Dec. 12.70	12.70	12.70	12.70 1/2
Sales: 3,520,000 lbs.			
Open interest, at close Thurs.			
May 12: May 45, July 513, Sept. 382, Oct. 122, Nov. 19, and Dec. 10 lots.			

MONDAY, MAY 16, 1955			
May	12.23 1/2	12.40	12.22 1/2
July	12.45	12.55	12.42 1/2
Sep.	12.65	12.72 1/2	12.60
Oct.	12.50	12.55	12.47 1/2
Nov.	12.25	12.25	12.17 1/2
Dec.	12.65	12.65	12.65 1/2
Sales: 2,720,000 lbs.			
Open interest, at close Fri., May 13: May 40, July 514, Sept. 384, Oct. 118, Nov. 20, and Dec. 11 lots.			

TUESDAY, MAY 17, 1955			
May	12.30	12.30	12.30 1/2
July	12.67 1/2	12.67 1/2	12.45 1/2
Sep.	12.75	12.77 1/2	12.65
Oct.	12.60	12.60	12.55
Nov.	12.20	12.20	12.25 1/2
Dec.	12.65	12.65	12.65 1/2
Sales: 3,160,000 lbs.			
Open interest, at close Mon., May 16: May 34, July 509, Sept. 383, Oct. 116, Nov. 20, and Dec. 13 lots.			

WEDNESDAY, MAY 18, 1955			
May	12.20	12.20	12.10
July	12.45	12.45	12.40 1/2
Sep.	12.67 1/2	12.67 1/2	12.57 1/2
Oct.	12.55	12.55	12.47 1/2
Nov.	12.25	12.25	12.17 1/2
Dec.	12.67 1/2	12.67 1/2	12.60 1/2
Sales: 3,720,000 lbs.			
Open interest, at close Tues. May 17: May 31, July 530, Sept. 401, Oct. 123, Nov. 21, and Dec. 12 lots.			

THURSDAY, MAY 19, 1955			
May	12.10	12.25	12.10
July	12.40	12.40	12.37 1/2
Sep.	12.57 1/2	12.75	12.57 1/2
Oct.	12.62 1/2	12.62 1/2	12.62 1/2
Nov.	12.22 1/2	12.32 1/2	12.32 1/2
Dec.	12.70	12.72 1/2	12.70
Sales: 4,500,000 lbs.			
Open interest, at close Wed. May 18: May 25, July 540, Sept. 417, Oct. 126, Nov. 24 and Dec. 12 lots.			

## CHGO. FRESH PORK AND PORK PRODUCTS

May 17, 1955	
(To retailers and small lots)	
Hams, skinned, 10/12	45 1/2
Hams, skinned, 12/14	45
Hams, skinned, 14/16	43 1/2
Pork loins, reg. 8/12	48
Pork loins, bon'ls, 100's	65
Shoulders, 16/dn., loose	27
Picnics, 6/8 lbs., loose	22 1/2
Pork Ribs, 8/12	26 @ 26 1/2
Boston butts, 4/8 lbs.	29 @ 29 1/2
Tenderloins fresh, 10's	78 @ 80
Neck bones, bbbs.	10
Brains, 10's	11 @ 12
Snouts, lann in, 100's	8
Feet, s.c., 30's	6 @ 7

## CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers)	
Pork trim, reg. 40%	
bbbs.	14 1/2 @ 15
Pork trim, guar. 50%	
Pork trim, 80% lann.	16 1/2 @ 17
bbbs.	26
Pork trim, 95% lann.	
bbbs.	36
Pork head meat	20
Pork cheek meat, trim.	
bbbs.	25 @ 25 1/2

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$14.75
Refined lard, 50-lb. cartons	
f.o.b. Chicago	14.75
Kettle rend., tierces, f.o.b.	
Chicago	15.25
Leaf kettle rend., tierces, f.o.b. Chicago	15.75
Lard flukes	16.50
Neutral tierces, f.o.b.	
Chicago	16.50
Standard short, N. & S., del.	19.25
Hydrog. short, N. & S.	20.50

## WEEKS LARD PRICES

P.S. or P.S. or Dry	
Rend. Cash Rend.	Raw Leaf
(Tierces) Loose	
May 13.12.25	11 1/2 @ 11 1/2
May 14.12.25	11 1/2 @ 11 1/2
May 16.12.30	11.00
May 17.12.30	10 @ 10 1/2
May 18.12.10	10 1/2
May 19.12.25	10.75

## N. Y. FRESH PORK CUTS

May 17, 1955 (L.C.I. prices)	
Western	
Pork loins, 8/12	\$50.00 @ 52.00
Pork loins, 12/16	48.00 @ 49.00
Hams, sknd., 10/14	45.00 @ 46.00
Boston butts, 4/8	34.00 @ 35.00
Spareribs, 3/down	38.00 @ 40.00
Pork trim, regular	28.00
Pork trim, spec. 80%	44.00
City	
Hams, sknd., 10/14	47.00 @ 50.00
Pork loins, 8/12	52.00 @ 54.00
Pork loins, 12/16	50.00 @ 52.00
Picnics, 4/8	32.00 @ 34.00
Boston butts, 4/8	34.00 @ 38.00
Spareribs, 3/down	39.00 @ 44.00

## N. Y. DRESSED HOGS

(L.C.I. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.	\$29.00 @ 32.00
75 to 100 lbs.	29.00 @ 32.00
100 to 125 lbs.	29.00 @ 32.00
125 to 150 lbs.	29.00 @ 32.00

## CHGO. WHOLESALE SMOKED MEATS

May 17, 1955	
Hams, skinned, 14/16 lbs., wrapped	50
ready-to-eat, wrapped	51
Hams, skinned, 16/18 lbs., wrapped	48
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	49
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	39
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	37
Bacon, No. 1 sliced, 1-lb. open-faced layers	49

## PHILA. FRESH PORK

May 17, 1955	
WESTERN DRESSED	
PORK CUTS—CHOICE LOINS:	
(Bladeless, included) 8/12	\$49.00 @ 51.00
(Bladeless, included) 12/16	47.00 @ 49.00
Butts, Boston style, 4/8	38.00 @ 35.00
Spareribs, 3 lbs. down	38.00 @ 41.00
Pork loins 8/12	55 @ 57
Pork loins 12/16	53 @ 56
Spareribs, 3/dn.	53 @ 56
Sk. hams 10/12	51 @ 53
Sk. hams 12/14	50 @

# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

### BLOOD

Wednesday, May 18, 1955

Unground, per unit of ammonia (bulk) Unit \$4.75

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:

Low test .....\$5.25@5.50n  
Med. test .....\$5.00@5.25n  
High test .....\$5.00n  
Liquid stick tank cars .....2.25@2.50

### PACKINGHOUSE FEEDS

Carlots, per ton

50% meat, bone scraps, bagged... \$66.00@ 72.50  
50% meat, bone scraps, bulk.... 63.50@ 70.00  
55% meat scraps, bagged ..... 82.00  
60% digester tankage, bagged ..... 70.00@ 85.00  
60% digester tankage, bulk..... 67.50@ 77.50  
80% blood meal, bagged ..... 102.50@135.00  
70% steamed bone meal, bagged (spec. prep.) ..... 85.00  
60% steamed bone meal, bagged. 75.00

### FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia ..... 4.75@5.00  
Hoof meal, per unit ammonia ..... 5.50

### DRY RENDERED TANKAGE

Low test, per unit prot. ....\$1.25n  
Med. test, per unit prot. ....\$1.20  
High test, per unit prot. ....\$1.10@1.15

### GELATINE AND GLUE STOCKS

Per cwt.  
Calf trimmings (limed) ..... 1.35@ 1.50  
Hide trimmings (green salted) ..... 6.00@ 7.00n  
Cattle jaws, scraps, and knuckles, per ton .....55.00@57.50  
Pig skin scraps and trim., lb. .... 5.75

### ANIMAL HAIR

Winter coil dried, per ton .....\$125.00@135.00  
Summer coil dried, per ton .....\$40.00@ 55.00  
Cattle switches, per piece ..... 3 1/4 @ 5  
Winter processed, gray, lb. .... 17@18  
Summer processed, gray, lb. .... 12@12 1/4

n—nominal. n—asked. \*Quoted delivered.

## TALLOW and GREASES

Wednesday, May 18, 1955

A steady inedible fats market prevailed late last week, as product sold basis 6 3/4c, Chicago, bleachable fancy tallow. Material for eastern consumption also sold about steady. A few tanks of bleachable fancy tallow sold at 6 3/4c, c.a.f. Chicago, and several tanks of same at 7 1/4@7 3/4c, delivered New York. All hog choice white grease was available at 8c, c.a.f. East, but best reported bid was 7 3/4c. Bids of 8 1/2c Chicago basis, were recorded on edible tallow, with offerings held 1/4c higher. Additional tanks of bleachable fancy tallow traded on Friday at 6 3/4c, prime tallow at 6 1/2c, special tallow at 6 1/4c and No. 1 at 6c, all c.a.f. Chicago.

It was reported that bleachable fancy tallow sold at 7c, c.a.f. East, presumably out of the Mideast; however, confirmation was lacking. Inquiry on same was at 7 1/8@7 1/4c, East, but without reported trade. Another 1/8c decline was registered on all hog choice white grease, as offerings at

7 7/8c, delivered New York were heard, but 7 3/4c was indicated. Edible tallow sold 8 3/4c, Chicago basis.

Consumers submitted 1/8@1/4c lower bids in the Midwest area on Monday of the new week; however, offerings were held steady to fractionally higher. A few tanks of all hog choice white grease traded at 7 3/4c, delivered New York. Several tanks of bleachable fancy tallow sold at 7 1/8@7 1/4c, and a couple at 7 3/8c, all c.a.f. East, product considered. Several tanks of bleachable fancy tallow sold at 6 3/4c, c.a.f. Chicago.

Only moderate trade developed on Tuesday. A tank of prime tallow sold at 6 1/2c, and a few tanks of special tallow at 6 1/4c, all c.a.f. Chicago. All hog choice white grease sold at 7 7/8c and later in the day at 7 3/4c, c.a.f. New York. Edible tallow was offered at 8c, f.o.b. River, equal to 8 3/4c, Chicago basis. Best bid in the market was 8 1/2c, Chicago basis.

At midweek, with producers in a fairly well sold up position, the market was stalemated. The fractionally lower bids submitted were shied away from in the Midwest. A few tanks

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of yellow grease sold at 5¼@6c, c.a.f. Chicago, the latter figure for low acid production. Several tanks of hard body bleachable fancy tallow traded at 7¼c, c.a.f. East, with bids of 7½c, same destination, for regular production. All hog choice white grease was bid at 7½c, delivered East, with offerings held at 7¼c or better.

**TALLOW:** Wednesday's quotations: edible tallow, 8¼c; original fancy tallow, 7c; bleachable fancy tallow, 6¼c; prime tallow, 6½c; special tallow, 6¼c; No. 1 tallow, 6c; and No. 2 tallow, 5¼c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 6¼c; B-white grease, 6¼c; yellow grease, 5¼@6c; house grease, 5¼c; and brown grease, 5½@5½c. The all hog choice white grease was quoted at 7¼c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, May 18, 1955  
Dried blood was quoted Wednesday at \$5 to \$5.50 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.20 per protein unit.

## N.Y. COTTONSEED OIL FUTURES

MONDAY, MAY 16, 1955

	Open	High	Low	Close	Prev. Close
July	15.40	15.54	15.50	15.54	15.40b
Sept.	14.55b	14.76	14.73	14.76	15.46b
Oct.	14.20b			14.35b	14.60b
Dec.	14.10b	14.19	14.15	14.19	14.23b
Jan.	14.00b			14.13b	14.13b
Mar.	14.00b	14.10	14.10	14.10b	14.00b
May	14.00b			14.00b	14.04b

Sales: 28 lots.

TUESDAY, MAY 17, 1955

	Open	High	Low	Close	Prev. Close
July	15.55b	15.57	15.48	15.49	15.54b
Sept.	14.70b	14.82	14.80	14.70b	14.76
Oct.	14.34b	14.38	14.38	14.24b	14.35b
Dec.	14.10b	14.10	14.10	14.10	14.19
Jan.	14.10b			14.05b	14.13b
Mar.	14.10b			14.00b	14.10b
May	14.10b			14.00b	14.00b

Sales: 34 lots.

WEDNESDAY, MAY 18, 1955

	Open	High	Low	Close	Prev. Close
July	15.45b	15.46	15.40	15.41	15.49
Sept.	14.65b	14.68	14.68	14.68	14.70b
Oct.	14.25b			14.21b	14.24b
Dec.	14.08b			14.06b	14.10
Jan.	14.05b			14.02b	14.05b
Mar.	14.03b			13.94b	14.00b
May	14.01b	14.01	14.01	13.95b	14.00b

Sales: 30 lots.

## VEGETABLE OILS

Wednesday, May 18, 1955

Crude, cottonseed oil, earlots, f.o.b.	
Valley	13½@13½n
Southeast	13½n
Texas	13½@13½n
Corn oil in tanks, f.o.b. mills	14pd
Peanut oil, f.o.b. mills	17½n
Soybean oil, f.o.b. mills	11½pd
Cocunut oil, f.o.b. Pacific Coast	11½a
Cottonseed foots:	
Midwest and West Coast	1½@1½
East	1½@1½

## OLEOMARGARINE

Wednesday, May 18, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

## OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels) .. 9¼@ 9¼	Lh.
Extra oleo oil (drums) .. 12½@13½	

pd—paid. n—nominal. b—bid. a—asked.

# HIDES AND SKINS

Lower prices paid for hides this week, with bulk of activity Tuesday—Small packer and country hides ease—Kip and overweights trade lower—Shearlings wanted at lower levels.

## CHICAGO

**PACKER HIDES:** Early Monday, certain selections were bid ½c off last week's levels. As the day progressed, all selections were wanted at lower prices, but only light trading developed. About 2,500 River heavy native cows sold at 11c and about 5,000 branded cows also sold lower at 10c for Northern production.

A heavy volume of trading developed Tuesday. Estimated volume for the day was upwards of 60,000, with most selections sharing in the activity. Additional offerings were available later in the day, except branded steers which were reportedly cleaned out. Light native steers sold at 13½c, heavy native steers at 10½c for River production and 11c for Northern, branded steers at 10c for butts and 9½c for Colorado, River heavy native cows at 11c, Northern light native cows at 13c and Rivers at 13½c, branded cows at 10c for Northern and 10½c for Southwestern stock. No movement of ex-light native steers, ex-light and light branded steers, heavy Texas steers, or native bulls could be confirmed, but these selections were quoted lower on a nominal basis placing them in line with the rest of the list.

With the exception of a few cleanup sales at steady prices, the hide market was quiet early midweek. The New York futures market closed 25 to 26 lower, with 37 contracts traded.

**SMALL PACKER AND COUNTRY HIDES:** The small packer hide market was easier, following the trend of the big packer hide market. Some 50@52-lb. average sold in the Midwest at 10¼c and later at 10½c, with the latter price considered tops at midweek. Some 58-lb. average sold at 9½c, selected, f.o.b. Mideast points. The 30@50-lb., averaging 38@39-lbs., were offered out of the Southwest at 14c, but no movement was reported at that level. Country hides were also easier and straight locker butchers averaging 50-lbs. sold at 7½c. Mixed lots were nominal at 6½@7c.

**CALFSKINS AND KIPSKINS:** No

sales of calfskins up to midweek. River kip sold at 28½c and Southwestern kip and overweights sold at 27c and 26c, respectively. Southwestern kip and overweights sold again on Tuesday at 27c and 26c. At midweek, about 3,500 River overweights sold at 27c.

**SHEEPSKINS:** Shearlings were bid lower this week, but activity was slow to develop. The No. 1 shearlings were offered at 2.75 and 3.00, No. 2's at 1.50 and 1.75 and No. 3's at .50 and .60, all depending on quality. Fall clips were reportedly short in supply, and were quoted nominally at 3.25 to 3.50. Dry pelts were mostly nominal at 27½@28c, with some buyers talking lower. A car of old crop pickled skins sold at 6.75 for lambs.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Week ended May 18, 1955	Cor. Week 1954
Hvy. Nat. steers	10½@11	12½@15n
Lt. Nat. steers	13½@14	
Hvy. Tex. steers	10n	10½
Ex. let. Tex. steers	15½n	13½n
Butt brand. steers	10n	10½
Col. steers	9½n	10
Branded cows	10@10½	12@13n
Hvy. Nat. cows	11@11½	14@14½
Lt. Nat. cows	13@13½	15½@16n
Nat. bulls	10½@11n	
Branded bulls	8n	9½@10n
Calfskins:		
Nor., 10/15	42½n	47½n
10/down	47½n	47½n
Kips, Nor., nat., 15/25	28½n	30n

### SMALL PACKER HIDES

STEERS AND COWS:		
50 lbs. and over	9n	10½n
50 lbs.	10½n	13½n

### SMALL PACKER SKINS

Calfskins, und. 15 lbs.	35n	
Kips, 15/30	20@21n	17@18n

### SHEEPSKINS

Packer shearlings:		
No. 1	2.75@3.00n	1.65@1.75
Dry Pelts	27½@28n	27@28
Horsehides, Untrim.	8.00@8.50n	10.75n

## N.Y. HIDE FUTURES

MONDAY, MAY 16, 1955

	Open	High	Low	Close
July	12.50b	12.58	12.54	12.55b-62a
Oct.	13.05b	13.20	13.15	13.11b-18a
Jan.	13.55b			13.02b-68a
Apr.	14.10b			14.12b-18a
July	14.55b			14.58b-70a
Oct.	15.00b			14.98b-15.18a

Sales: 14 lots.

TUESDAY, MAY 17, 1955

	Open	High	Low	Close
July	12.50b	12.53	12.41	12.41
Oct.	13.13	13.13	13.00	13.00
Jan.	13.57b	13.60	13.51	13.51b-54a
Apr.	14.07b	14.00	14.00	14.00
July	14.55b	14.55	14.55	14.40b-55a
Oct.	14.90b	14.95	14.90	14.91b-90

Sales: 102 lots.

WEDNESDAY, MAY 18, 1955

	Open	High	Low	Close
July	12.30-32	12.32	12.00	12.15
Oct.	12.90-85	12.90	12.60	12.75b-76a
Jan.	13.35b	13.38	13.25	13.25b-29a
Apr.	13.95	13.95	13.75	13.75
July	14.40b			14.21b-30a
Oct.	14.80b			14.65b-70a

Sales: 137 lots.

THURSDAY, MAY 19, 1955

	Open	High	Low	Close
July	12.10b	12.17	11.94	11.95
Oct.	12.70b	12.80	12.52	12.59
Jan.	13.25b	13.34	13.08	13.10b-13a
Apr.	13.75b	13.72	13.60	13.60
July	14.20b	14.05	14.05	14.05b-07a
Oct.	14.60b	14.50	14.45	14.50

Sales: 108 lots.

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# LIVESTOCK MARKETS...Weekly Review

## All Slaughter Down In April; 4-Month Totals Above 1954

Slaughter of livestock in April followed its usual pattern as all classes of meat animals showed decreases from the month before. The larger supply of cattle and hogs on farms available for meat this year was indicated by the larger kill compared with 1954. Four-month totals for all kinds were above last year's figures, with hogs showing the largest increase.

Packers operating under federal inspection killed 1,451,705 cattle for a moderate decrease from the 1,524,490 butchered in March, but slightly more than the 1,416,787 killed in April last year. The total for the first four months was 5,810,433 head compared with 5,771,285 last year.

Slaughter of young stock for the month fell to 595,814 head from 659,555 in March and was also smaller than the 598,377 butchered in April last year. The comparatively heavy slaughter of calves through March helped push the year's total to 2,335,876, a slight edge over last year's kill of 2,322,609 for the four months.

Hog slaughter in April, reported at 4,472,045 head showed a relatively sharp dip from the March kill of 5,491,165 head, but by increasing 8 per cent over last year's 3,853,169 slaughter in April, reflected the larger 1955 hog population. Total hog slaughter for the year through April, at 20,119,993 head, was 18 per cent larger than the 17,002,286 butchered in the same period last year.

Slaughter of sheep and lambs held

up well at 1,179,811 head compared with 1,244,190 killed in March and showed a moderate increase over the 1,095,684 slaughtered in April

last year. Heavy marketing of new crop lambs in the West helped raise the January-April total to 4,726,905 from 4,577,496 a year earlier.

FEDERALLY INSPECTED SLAUGHTER			
CATTLE			
	1955	1954	
January	1,521,087	1,541,041	
February	1,318,151	1,302,454	
March	1,524,490	1,511,003	
April	1,451,705	1,416,787	
May		1,430,145	
June		1,570,363	
July		1,622,033	
August		1,635,175	
September		1,637,606	
October		1,616,193	
November		1,601,839	
December		1,582,719	
CALVES			
	1955	1954	
January	568,468	546,056	
February	517,089	517,691	
March	659,555	660,485	
April	595,814	598,377	
May		581,146	
June		622,628	
July		639,933	
August		649,390	
September		706,283	
October		738,211	
November		694,284	
December		638,732	
HOGS			
	1955	1954	
January	5,518,937	4,712,157	
February	4,637,846	3,883,165	
March	5,491,165	4,553,795	
April	4,472,045	3,853,169	
May		3,380,365	
June		3,453,270	
July		3,325,097	
August		3,852,044	
September		4,743,350	
October		5,177,810	
November		5,840,532	
December		6,119,109	
SHEEP AND LAMBS			
	1955	1954	
January	1,223,337	1,242,776	
February	1,079,567	1,090,106	
March	1,244,190	1,148,930	
April	1,179,811	1,095,684	
May		1,044,814	
June		1,199,683	
July		1,209,450	
August		1,207,354	
September		1,290,003	
October		1,291,251	
November		1,160,437	
December		1,167,110	
FOUR-MONTH TOTALS			
	1955	1954	
Cattle	5,810,433	5,771,285	
Calves	2,335,876	2,322,609	
Hogs	20,119,993	17,002,286	
Sheep	4,726,905	4,577,496	

## Condition of Early Lambs About Average on May 1

Early lambs were generally in fair to good condition on May 1. Their development has been delayed by cool weather and slow growth of pastures and ranges in most sections, according to the Crop Reporting Board.

The California early lamb crop has developed slowly due to poor pasture feed and limited hay supplies. In Texas, lambs are in fair condition as moisture has been short over much of the sheep raising area of the state. Lambs in the Pacific northwest have made slow development due to cold weather and lack of new pasture feed. In the southeastern states, the condition of lambs is good.

Weather conditions during April were generally unfavorable for the development of pasture and range feed in most sections. California feed supplies have been below average. In Texas, rainfall is needed to improve pasture. In the Pacific northwest, pasture growth has been slow. However, in the southeastern states, weather was more favorable later in April.

Marketing of early lambs from most sections will be delayed. The development of lambs has been retarded by the lack or slow growth of new feed. A large number of California lambs have been marketed.

## BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in April, 1955, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	20,451	6,185	5,162	23,594
Shipments	14,010	1,688	2,575	18,540
Local slaughter	6,441	4,497	2,587	4,754



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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 17, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

S. L. N.S. Yds. Chicago Kansas City Omaha St. Paul					
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
Choice:					
120-140 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	\$16.75-17.25	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	17.25-18.25	\$16.00-18.25	\$16.25-17.75	None qtd.	\$16.25-18.00
180-200 lbs.	18.00-18.25	18.00-18.75	17.25-17.85	\$17.00-18.00	17.00-18.00
200-220 lbs.	17.75-18.25	18.00-18.75	17.25-17.85	17.00-18.00	17.00-18.00
220-240 lbs.	17.50-18.25	17.35-18.65	16.50-17.50	17.00-18.00	17.00-18.00
240-270 lbs.	16.75-17.75	16.75-17.75	16.50-17.50	16.25-17.50	16.00-17.25
270-300 lbs.	16.00-17.00	16.00-17.00	15.25-16.75	15.25-16.75	15.25-16.25
300-330 lbs.	15.00-16.25	15.00-16.25	14.75-15.25	14.25-15.75	13.50-15.50
330-360 lbs.	14.25-15.00	15.00-15.75	14.00-14.75	14.25-15.75	12.50-14.50
Medium:					
160-220 lbs.	None qtd.	None qtd.	None qtd.	13.50-16.75	None qtd.
SOWS:					
Choice:					
270-300 lbs.	14.75 only	15.50-15.75	13.25-14.50	None qtd.	15.25-15.50
300-330 lbs.	14.75 only	15.25-15.50	13.25-14.50	14.75-15.25	15.25-15.50
330-360 lbs.	14.25-14.75	14.75-15.25	13.25-14.50	14.25-14.75	14.75-15.50
360-400 lbs.	13.75-14.25	14.25-15.00	13.25-14.50	13.50-14.50	14.25-15.00
400-450 lbs.	13.25-13.75	13.75-14.25	12.25-13.50	11.75-13.75	13.50-14.00
450-550 lbs.	12.00-13.25	12.75-13.75	12.25-13.50	11.75-13.75	12.00-13.50
Medium:					
250-500 lbs.	None qtd.	None qtd.	None qtd.	10.50-14.50	None qtd.
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs.	24.00-26.50	24.00-27.00	23.50-26.50	23.75-26.50	None qtd.
900-1100 lbs.	24.75-27.00	24.50-27.50	24.00-27.00	24.25-27.00	None qtd.
1100-1300 lbs.	24.75-27.00	25.50-28.00	24.50-27.00	24.50-27.25	None qtd.
1300-1500 lbs.	24.75-27.00	25.00-28.00	24.50-27.00	24.50-27.25	None qtd.
Choice:					
700-900 lbs.	21.75-24.50	21.75-24.50	21.50-24.00	20.50-24.50	None qtd.
900-1100 lbs.	22.00-24.75	22.00-25.50	21.75-24.50	20.50-24.50	None qtd.
1100-1300 lbs.	22.00-24.75	22.00-25.50	21.75-24.50	20.75-24.50	22.50-24.00
1300-1500 lbs.	22.00-24.75	22.00-25.50	21.75-24.50	20.75-24.50	22.50-24.00
Good:					
700-900 lbs.	18.75-21.75	19.25-21.75	18.00-21.50	18.00-20.50	19.50-20.50
900-1100 lbs.	19.25-22.00	19.25-22.00	18.50-21.75	18.00-20.75	20.00-21.00
1100-1300 lbs.	19.25-22.00	19.25-22.00	18.50-21.75	18.00-20.75	20.00-21.00
Commercial:					
all wts.	17.00-19.25	15.50-19.25	16.00-18.50	15.50-18.00	16.00-18.00
Utility:					
all wts.	14.50-17.00	13.50-15.50	12.50-16.00	13.50-15.50	14.00-16.00
HEIFERS:					
Prime:					
600-800 lbs.	23.25-24.50	23.00-24.50	23.00-24.50	23.00-24.00	None qtd.
800-1000 lbs.	23.25-24.50	23.50-24.75	23.50-25.00	23.50-24.50	None qtd.
Choice:					
600-800 lbs.	21.00-23.25	20.75-23.50	20.00-23.50	20.50-23.50	21.00-21.50
800-1000 lbs.	21.25-23.25	21.25-23.50	20.50-23.50	20.50-23.50	21.00-21.50
Good:					
500-700 lbs.	17.75-21.00	18.50-21.25	17.00-20.00	18.00-20.50	18.00-21.00
700-900 lbs.	18.00-21.25	19.00-21.25	17.75-20.50	18.00-20.50	18.00-21.00
Commercial:					
all wts.	15.50-18.00	15.00-19.00	15.00-17.75	14.50-18.00	15.00-17.00
Utility:					
all wts.	12.50-15.50	12.50-15.00	11.50-15.00	12.50-14.50	13.00-15.00
COWS:					
Commercial:					
all wts.	12.50-14.50	13.25-14.50	12.50-14.00	12.00-13.75	13.50-15.00
Utility:					
all wts.	11.50-12.50	11.25-13.25	11.00-12.50	10.25-12.00	11.00-13.50
Canner & cutter:					
all wts.	8.50-11.50	9.00-12.50	8.50-11.00	8.00-10.25	9.00-11.00
BULLS (Yrks. Excl.) All Weights:					
Good:					
None qtd.	12.50-14.50	None qtd.	12.00-13.50	11.00-12.00	
Commercial:					
13.50-15.00	16.25-17.00	14.00-14.50	13.50-14.75	12.00-13.00	
Utility:					
12.50-13.50	14.75-16.25	12.00-14.00	12.00-13.50	11.00-12.00	
Cutter:					
10.00-12.50	13.25-14.75	10.50-12.00	11.00-12.00	10.50-11.00	
VEALERS, All Weights:					
Ch. & pr.	20.00-25.00	23.00-25.00	20.00-23.00	19.00-21.00	22.00-24.00
Com'l & gd.	13.00-20.00	15.00-23.00	14.00-20.00	13.00-19.00	14.00-22.00
CALVES (500 Lbs. Down):					
Ch. & pr.	18.00-22.00	19.00-22.00	18.00-20.00	17.00-20.00	16.00-22.00
Com'l & gd.	13.00-18.00	14.00-19.00	14.00-18.00	12.00-17.00	13.00-16.00
SHEEP AND LAMBS:					
SPRING LAMBS:					
Ch. & pr.					
22.50-23.75	22.00-23.50	22.50-23.00	21.50-22.00	None qtd.	
Gd. & ch.					
20.00-22.50	20.50-22.00	20.50-22.50	20.00-21.50	None qtd.	
LAMBS (Shorn, 105 Lbs. Down):					
Ch. & pr.	16.50-17.50	18.00-19.25	16.50-17.50	None qtd.	17.50-18.50
Gd. & ch.	14.50-16.50	17.00-18.25	14.75-16.50	16.00-17.50	17.00-17.50
EWES (Shorn):					
Gd. & ch.	4.00-5.00	5.50-6.50	4.75-5.50	4.25-5.50	4.50-5.00
Cull & util.	3.00-4.00	4.00-5.50	3.00-4.75	3.00-4.25	3.00-4.00

Note: Omaha prices as of Monday, May 16.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended May 14.

	Week ended		Cor. Week 1954
	May 14	Prev. Week	
	1955		
CATTLE			
Chicago	22,447	23,477	26,634
Kan. City	15,113	15,419	13,905
Omaha	29,440	30,960	27,310
E. St. Louis	9,718	10,071	10,838
St. Joseph	11,338	10,128	11,049
Sioux City	8,754	7,940	11,232
Wichita	3,621	5,513	3,754
SHEEP			
New York & Jer. City	11,484	11,833	12,177
Okla. City	8,887	12,628	8,182
Cincinnati	3,828	4,718	4,899
Denver	12,289	13,334	11,006
St. Paul	15,551	16,622	19,479
Milwaukee	4,657	5,234	5,982
Totals	157,127	168,377	166,747

HOGS			
Chicago	35,004	33,162	26,519
Kan. City	8,775	10,886	8,925
Omaha	38,839	38,102	21,637
E. St. Louis	24,961	28,980	27,723
St. Joseph	21,057	20,867	17,489
Sioux City	9,800	11,527	16,766
Wichita	9,869	11,064	6,872
SHEEP			
New York & Jer. City	51,761	54,839	39,238
Okla. City	7,918	9,327	9,901
Cincinnati	11,421	12,945	11,440
Denver	10,390	10,603	7,802
St. Paul	30,785	33,718	30,520
Milwaukee	3,571	4,451	3,872
Totals	264,151	280,580	229,712

SHEEP			
Chicago	3,916	3,806	2,260
Kan. City	17,882	14,305	9,902
Omaha	13,620	12,452	10,792
E. St. Louis	3,137	5,341	2,163
St. Joseph	11,882	10,078	10,654
Sioux City	1,827	2,925	7,978
Wichita	2,348	3,635	4,351
SHEEP			
New York & Jer. City	50,116	42,576	
Okla. City	7,078	5,389	3,568
Cincinnati	584	33	385
Denver	9,554	11,413	7,177
St. Paul	2,930	3,072	3,436
Milwaukee	738	242	320
Totals	123,826	122,927	111,452

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter in Canada for week ended May 7:

	Week Ended May 7 1955	Same week 1954
CATTLE		
Western Canada...	14,759	14,830
Eastern Canada...	17,643	17,102
Totals .....	32,402	31,932
HOGS		
Western Canada...	55,561	44,861
Eastern Canada...	55,844	52,334
Totals .....	111,405	97,195
All-hog carcasses graded .....	118,068	105,349
SHEEP		
Western Canada...	1,748	2,454
Eastern Canada...	1,676	1,316
Totals .....	3,424	3,770

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 14.

Cattle Calves Hogs Sheep			
Salable	151	141	27
Total (inc. directs)	4,960	3,135	22,145
Prev. week:	202	186	24
Total (inc. directs)	4,640	2,645	22,058

\*Including hogs at 31st St.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
May 12..	2,894	675	9,395	2,179
May 13..	2,530	501	8,087	1,318
May 14..	279	188	2,939	115
May 16..	18,623	534	12,639	5,060
May 17..	8,000	300	9,000	2,500
May 18..	14,000	400	10,500	2,500
*Week so far	40,623	1,234	32,139	10,099
Wk. ago	33,567	1,530	36,655	8,165
Yr. ago	42,354	1,243	31,593	5,191
2 years ago	38,384	1,665	27,587	5,965

\*Including 449 cattle, 3,548 hogs and 2,614 sheep direct to packers.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 14, 1955, as reported to The National Provisioner:

### CHICAGO

Armour, 6,793 hogs; Wilson, 3,164 hogs; Agar, 8,968 hogs; Shippers, 11,621 hogs; and Others, 12,479 hogs. Totals: 22,447 cattle, 1,712 calves, 46,625 hogs, and 3,916 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,006	655	1,936	4,517
Swift	2,516	896	2,009	5,156
Wilson	1,528	...	2,431	...
Butchers	6,637	1	839	477
Others	874	...	1,569	7,732
<b>Totals</b>	<b>13,561</b>	<b>1,552</b>	<b>8,775</b>	<b>17,882</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,377	6,911	3,470	...
Cudahy	4,194	6,477	2,431	...
Swift	7,060	7,871	2,793	...
Am. Stores	891	...	2,890	...
Comhusker	830	4,645	...	...
O'Neill	452	...	...	...
Neb. Beef	541	...	...	...
Eagle	107	...	...	...
Gr. Omaha	764	...	...	...
Hoffman	166	...	...	...
Rothchild	1,372	...	...	...
Roth	1,280	...	...	...
Kingman	1,600	...	...	...
Merchants	120	...	...	...
Others	1,732	8,567	...	...
<b>Totals</b>	<b>32,628</b>	<b>34,471</b>	<b>11,596</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,800	796	4,291	1,228
Swift	2,821	2,294	13,319	1,969
Hunter	998	...	2,027	...
Heil	...	...	2,985	...
Krey	...	...	2,339	...
Lacade	...	...	...	...
Luer	...	...	...	...
<b>Totals</b>	<b>6,628</b>	<b>3,090</b>	<b>24,961</b>	<b>3,137</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,130	437	12,271	6,893
Armour	3,061	367	6,351	1,792
Others	5,518	5	3,140	1,183
<b>Totals*</b>	<b>11,709</b>	<b>809</b>	<b>21,762</b>	<b>9,878</b>

\*Do not include 347 cattle, 318 calves, 2,435 hogs and 3,197 sheep direct to packers.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,061	...	4,440	810
Sioux City	...	...	...	...
Dr. Bf.	1,290	226	890	835
Swift	3,528	...	3,429	1,082
Butchers	556	3	...	...
Others	10,462	17	17,427	1,624
<b>Totals</b>	<b>19,906</b>	<b>20</b>	<b>25,287</b>	<b>3,516</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,371	283	1,544	225
Kansas	417	...	...	...
Dunn	125	...	...	...
Com'l	114	...	498	...
Sundowner	62	...	14	...
Excel	392	...	...	...
Armour	71	...	...	1,630
Swift	...	...	...	493
Others	1,296	...	376	1,849
<b>Totals</b>	<b>3,758</b>	<b>283</b>	<b>2,342</b>	<b>3,697</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,686	...	...	835
Wilson	3,804	384	779	1,377
Others	2,481	515	894	228
<b>Totals*</b>	<b>6,371</b>	<b>1,125</b>	<b>2,533</b>	<b>2,440</b>

\*Do not include 620 cattle, 771 calves, 5,385 hogs and 4,638 sheep direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	158	2	38	...
Swift	197	...	...	...
Wilson	464	77	...	...
Com'l	864	...	...	...
Ame	705	...	...	...
United	680	...	523	...
Atlas	650	...	...	...
Gr. West	501	...	...	...
Quality	400	...	...	...
Machlin	370	...	...	...
Others	3,329	434	549	...
<b>Totals</b>	<b>8,318</b>	<b>518</b>	<b>1,110</b>	...

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,329	46	2,480	4,297
Swift	1,631	182	3,396	5,076
Cudahy	724	54	2,468	323
Wilson	467	...	...	...
Others	6,967	73	2,351	857
<b>Totals</b>	<b>11,118</b>	<b>355</b>	<b>10,695</b>	<b>10,553</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	314
Meyer	...	...	...	...
Schlachter	188	29	...	...
Northside	...	...	...	...
Others	3,524	1,430	12,085	74
<b>Totals</b>	<b>3,712</b>	<b>1,459</b>	<b>12,035</b>	<b>388</b>

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,848	3,119	11,028	915
Bartusch	1,265	...	...	...
Riffin	970	25	...	...
Superior	1,582	...	...	...
Swift	5,946	3,435	19,757	2,015
Others	2,448	2,043	6,743	1,351
<b>Totals</b>	<b>17,909</b>	<b>8,622</b>	<b>37,528</b>	<b>4,281</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,247	1,973	1,173	13,712
Swift	3,464	2,040	800	20,437
Bl. Bon.	422	27	139	...
City	731	24	46	...
Rosenthal	97	...	...	...
<b>Totals</b>	<b>6,961</b>	<b>4,065</b>	<b>2,178</b>	<b>34,149</b>

## TOTAL PACKER PURCHASES

	Week end	Prev. week	May 14	Week 1954
Cattle	165,146	172,828	167,136	...
Hogs	230,302	248,389	269,786	...
Sheep	105,433	117,624	84,069	...

## CORN BELT DIRECT TRADING

Des Moines, May 18—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

### Hogs, good to choice:

160-180 lbs.	\$14.75@16.75
180-240 lbs.	16.50@17.50
240-300 lbs.	15.35@17.30
300-400 lbs.	14.60@16.30

Sows:	
270-360 lbs.	14.25@15.00
400-500 lbs.	11.75@13.40

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture.

	This week est.	Last week actual	Last year actual
May 12	40,500	30,000	36,000
May 13	52,000	30,500	35,000
May 14	31,000	30,000	23,500
May 16	48,000	66,000	36,500
May 17	52,000	53,000	41,000
May 18	42,000	35,500	42,000

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, May 18, were as follows:

### CATTLE:

Steers, ch. & pr.	None qtd.
Steers, choice	\$22.00@23.00
Steers, util. & gd.	17.00@20.00
Heifers, gd. & ch.	20.00@22.50
Heifers, util. & com'l	15.00@17.00
Cows, util. & com'l	13.50@15.00
Cows, can. & cut.	9.00@13.00
Bulls, util. & com'l	14.00@16.00

### VEALERS:

Choice & prime	\$24.00@26.00
Good & choice	20.00@23.00
Util. & com'l	12.00@16.00
Culls	7.00@9.00

### HOGS:

Choice, 180/240	\$18.75@19.50
Sows, 400/down	None qtd.

### LAMBS:

Ch. & pr. spring	None qtd.
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## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended May 14, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	11,484	12,012	51,701	48,530
Baltimore, Philadelphia	7,487	1,398	23,481	2,172
Cincinnati, Cleveland, Detroit, Indianapolis	15,839	6,686	78,178	12,341
Chicago Area	23,963	7,887	61,004	7,457
St. Paul-Wis. Areas <sup>2</sup>	27,798	25,170	76,690	9,813
St. Louis Area <sup>3</sup>	16,199	7,636	63,204	10,321
Sioux City	8,942	116	10,753	2,397
Omaha Area	35,524	1,224	55,913	18,254
Kansas City	14,557	4,208	23,680	15,807
Iowa-St. Minnesota <sup>4</sup>	26,981	12,057	230,085	27,296
Memphis, Louisville, Nashville, Not	9,653	11,658	44,035	Available
Georgia-Alabama Areas <sup>5</sup>	9,422	4,930	18,067	...
St. Joseph, Wichita, Okla. City	18,998	3,980	39,385	20,399
Pt. Worth, Dallas, San Antonio	21,527	8,213	15,690	40,829
Denver, Ogden, Salt Lake City	16,723	874	14,348	15,969
Los Angeles, San Francisco Areas <sup>6</sup>	26,037	4,142	30,735	32,661
Portland, Seattle, Spokane	7,229	418	14,341	4,365
<b>GRAND TOTALS</b>	<b>298,363</b>	<b>112,600</b>	<b>852,050</b>	<b>293,611</b>
<b>Totals previous week</b>	<b>318,870</b>	<b>111,060</b>	<b>881,481</b>	<b>259,776</b>
<b>Totals same week, 1954</b>	<b>295,674</b>	<b>103,283</b>	<b>696,378</b>	<b>240,106</b>

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 7, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	1000 lbs. & over	Good and Choice	Grade B	Grade B	Good	Handyweight	
Toronto	\$20.00	\$18.75	\$22.50	\$22.50	\$24.39	\$35.50	\$27.50†	\$23.75
Montreal	20.50	19.25	18.00	17.25	24.50	36.01	19.00	...
Winnipeg	18.49	17.50	24.49	23.34	21.04	33.62	...	20.00
Calgary	18.19	17.86	22.75	22.64	20.80	33.95	18.56	21.63
Edmonton	17.85	17.35	24.50	22.00	21.40	34.65	19.45	20.50
Lethbridge	18.05	17.75	...	...	20.50	33.65	18.00	19.90
Pr. Albert	17.60	16.65	22.00	23.00	20.00	32.50	...	...
Moose Jaw	17.25	16.40	19.25	18.50	20.25	32.50	...	...
Saskatoon	17.75	16.70	23.50	23.00	20.50	32.50	...	25.00
Regina	17.60	16.70	22.00	23.90	20.50	32.50	...	...
Vancouver	18.63	18.60	24.15	23.25	...	...		

# CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE.  
PLEASE REMIT WITH ORDER.

## POSITION WANTED

### AGRICULTURAL ECONOMIST FORECASTER

Pork and beef provision prices. Lard prices. Future livestock FIS. Can administer or advise as to right inventory policy. Statistician. 6 years' meat packing experience. Policy level only. W-189, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### MANAGER-SALESMANAGER

OR ASSISTANT: College graduate, age 33, aggressive with 8 years' experience having managed smoked meat and sausage manufacturing plant for major packer in metropolitan market. Desires position with progressive independent firm. Knowledge of yields, costs, etc. Prefer northeast area. Available immediately. W-160, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

SUPERINTENDENT: Qualified. 16 years' experience operating large plants. Hog, beef, sheep, calf killing, cutting, curing, processing, by-products operations. Relocate. References. W-170, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

SALES REPRESENTATIVE: Familiar with all phases of the meat packinghouse industry. Wants leading products to represent at the ANUGA International Food Fair in Cologne, Western Germany, October 1-9, 1955. W-190, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING MAN: All around hog or beef casing man seeks position. Can perform any operation on hog or beef casings, any size plant. Will go anywhere. W-164, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 42 years of age. 22 years' experience. Complete knowledge of sausage making. Can control costs, quality and yields. Large or small plant. Can give references. W-159, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR or FOREMAN: Fully experienced in the manufacturing and processing of top quality sausages, cooked and baked loaves, and can handle men efficiently. Prefer medium or large plant. W-148, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Thorough knowledge of pork and provisions. All phases of hog buying, killing, cutting, sales, plant operations, realizations, cost, yields, etc. Over 20 years' experience. Can manage entire plant. W-149, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER-CONTROLLER: Accountant. Meat packing specialist, 18 years' experience executive capacity, heavy responsibility, cost conscious. College graduate, very personable. Will relocate. W-150, THE NATIONAL PROVISIONER, 18 E. 41st St. New York 17, N.Y.

ENGINEER-MASTER MECHANIC: Excellent education and several years' heavy varied experience. Relocate. W-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LIVESTOCK BUYER: 10 years' experience in country and terminal markets. 30 years old. W-165, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EFFICIENT MANAGER: Or Superintendent. Years of experience. Can furnish excellent references as to ability, qualifications and character. W-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### TANKHOUSE FOREMAN

THOROUGHLY EXPERIENCED, TO SUPERVISE TANKHOUSE OPERATIONS OF MEDIUM SIZED OHIO PLANT. GIVE AGE, EXPERIENCE, AND FULL DETAILS. REPLIES HELD CONFIDENTIAL.

W-173, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

### TECHNICAL SALES TRAINEE

Are you seeking a position that offers a challenge to your sales ability? We are an established company on the south side of Chicago manufacturing a complete line of machinery for the Meat Packing Industry and are in need of a technically trained young man under 30 yrs. of age who has a pleasing personality, good mechanical background and a willingness to learn. Starting salary range between \$4,000 & \$6,000 year with many company benefits including advancement, profit sharing, free insurance, vacation, etc. Please respond with a summary of your past work history, education and marital status. W-172, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### INDUSTRIAL ENGINEER

30-35, heavy experience in time study, standard costs, and incentives. Big opportunity with multi-plant operation. Excellent salary. Replies confidential.

W-183, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

### WORKING SAUSAGE FOREMAN

Southern firm is interested in obtaining services of thoroughly qualified sausage foreman, 30 to 45 years of age. This position offers unlimited opportunities for the right man. Must be able to make quality franks, sausage and loaf line. Advise experience, status of present and former jobs.

W-184, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

ASSISTANT SUPERINTENDENT: In smoked meats and curing department, with a midwest full line packer. We need a young man with modern processing and curing background. W-185, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: For Florida. Need services of a thoroughly qualified man 30 to 45 years old, capable of supervising 20 meat salesmen. Must be willing to travel. Please state experience. W-186, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Good, competent working foreman to run edible rendering department in Philadelphia area including: Buying of raw fat, handling of office, handling of 2 trucks, drivers and general running of small efficient plant. Good salary for right man. Reply to Box W-174, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### WANT ADDED SALES INCOME!

If you have a following in the meat packing trade, you may be able to sell natural casings as lucrative sideline. Write full particulars to Box W-177, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: Must know all phases of meat canning. Only well qualified man need apply. Midwest location. W-167, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TOP NOTCH: Natural casing salesman to cover choice mid-western territory for leading firm. Must have ample experience. W-176, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## BUSINESS OPPORTUNITIES

### FOR SALE OR LONG TERM LEASE

Modern fully equipped Sausage Mfg., Hog & Beef Slaughtering plant. Located Wisconsin. Recently built. Available at small fraction of valuation with minimum down payment, or will lease. The sausage room with facilities for 20,000# weekly or more. Ample acreage, one floor approx. 12,000 sq. ft. yellow brick building. Efficient loading docks, fine coolers. Good labor market, excellent opportunity for right parties. For more information and to arrange inspection write

FS-178, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

Mortadella, Farmers', other types of sausage and packaged ground meat equipped plant in operation. Long lease, low rent. Four smokehouses capacity 1,500 lbs. each. 8,000 cu. ft. freezer. Annex building being constructed under option for expansion. Space about 9,000 sq. ft. Among stock 250,000 20x20x28 cans for Vienna Sausage. Located Metropolitan area. All-tax exemption obtainable. Reason for sale: Lack additional capital. Can sell either entirely or admit sausage-maker partner. Immediate excellent living facilities furnished apartment for single or small family.

ROYAL MEAT PACKING CO., INC.  
263 CARPENTER ROAD  
HATO REY, PUERTO RICO

FOR SALE: Complete small packing plant with sausage kitchen. Well established territory in western Nebraska doing over \$300,000 yearly. Very good supply of livestock. Owner has other interests and wishes to sell. FS-162, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION PLANT: With modern equipment and large refrigeration and freezer. One acre of land with 120 ft. two-story brick building with loading platform. . . ALSO . . . State licensed slaughterhouse, 3 family building and garage with seven acres of land, cow barns, stock yard, Sacrifice. Owner wishes to retire. Northeastern New York state. In ideal location. FS-181, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

MEAT PROCESSING PLANT: For sale. Midwest, south. Modern in every way. 1800 sq. ft. cooler. New Freon refrigeration, fine kitchen, best in machinery, steam operated smokehouses, four trucks. Sell or lease building. Nice business. Other interests. FS-180, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LARD RENDERING PLANT: From Vogt Company. 3 French Oil Mill Cookers, 2-500 ton presses, tanks, pumps, boilers, ice machines. H. LOEB & SON, 4643 Lancaster Ave., Philadelphia 31, Pa.

## MISCELLANEOUS

WE ARE INTERESTED IN PURCHASING VEAL TRIM, VEAL FRONTS AND STRAIGHT BONELESS CARCASS.

HENDERSON'S PORTION-PAK, INC.  
4015 LAGUNA STREET  
CORAL GABLES, FLORIDA

SPACE WANTED: For well established hotel supply company in Manhattan or Bronx, New York. Approximately 3500 to 5000 sq. ft. of refrigerated space, including about 600 sq. ft. of freezer space with necessary office and storage. Preferably on one floor. Specify address and rent desired. W-179, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

### MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Stimulated ivory handle imprinted with your name — \$1.75 each. Write for catalog.

LOUIS M. GERSON CO.  
68 Deering Road Mattapan 26, Mass.

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